

Restaurant Week

Three Course Dinner Menu

Soup De Jour

Caesar Salad

Romaine lettuce, parmesan cheese, and garlic croutons
w/classic dressing

Entree

Jumbo Gulf Shrimp & Diver Scallops

Pan-seared in saffron, champagne and lemon sauce,
served with wild rice

Crabmeat Lobster Ravioli

A savory fusion of Alaskan crab, lobster, and herbs, enveloped in
semolina pasta and simmered in fresh tomato basil sauce

Grilled Rib Eye (12oz)

Potatoes & vegetables

The sweet Ending

Crème brulee w/ fresh berries

Apple tart w/bourbon caramel sauce & cinnamon ice cream

Includes one complimentary bottle of house wine per table