

\$15 Two-Course Restaurant Week Menu

Available 11:00 a.m. - 4:00 p.m.

Entrées

Choose one of the following:

Baja Salmon Bowl

White rice, black beans, corn salsa, shredded cheddar cheese and a red pepper aioli

Surf & Turf Stir Fry

Shrimp and Prime Rib pan fried with vegetable medley, cooked in a sweet soy sauce and served over jasmine rice with a honey sriracha

Fried Flounder BLT

Served on a brioche bun with garlic herb aioli, served with fries

Choose Your Second Course

Starter:

Split Pea Soup

Upgrade to a cup of our award-winning she crab soup - add \$5

OR

Sweet Ending:

Choose one of the following

Cannoli Bites

(traditional, pistachio, and chocolate chip)

Apricot Brandy Bread Pudding

Enjoy all three courses for \$20

Featured Craft Beverages

Orange Spice Mule - 6 (non-alcoholic)

Fresh oranges muddled with all spice simple syrup, then topped with orange juice and Gosling's ginger beer

Chocolate Orange Espresso Martini - 15

Three things delicious on their own, but even more amazing as a martini.

We combine vodka, Kapali coffee liqueur, Mozart chocolate liqueur, Grand Marnier, and cold brew espresso for a one-of-a-kind drink!

La Teneca Cabernet Sauvignon

An Italian cabernet with notes of dark currants and tobacco on the nose, with rich red berry fruits on the palate with a smooth persistent finish

6oz - 8 / 9oz - 12 / btl - 30

We respectfully request no substitutions. No further discounts will apply towards this menu.