

\$35 Restaurant Week Menu

Available 4:00 p.m. - Close

Appetizers

Choose one of the following:

Wild Mushroom Potstickers

Served with a sweet soy glaze

Cup of Split Pea Soup

A traditional split pea soup with ham

Upgrade to a bowl - add 3

House Garden Salad

Romaine lettuce, garden vegetables, cheddar cheese, and homemade croutons with your choice of dressing

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

Entrées

Choose one of the following:

Lemon Pepper Seafood Risotto

Shrimp and bay scallops served over a mushroom, onion, and spinach risotto, topped with pecorino Romano cheese

New York Strip

10 oz. strip, blackened and topped with blue cheese crumbles, served with smashed potatoes and garlic sautéed green beans

Street Corn Tuna

Creole seasoned tuna steak medallions seared to medium rare, sliced and set over street corn, topped with tortilla crumbles and honey sriracha aioli, served with jasmine rice

House-made Desserts

Choose one of the following:

Crème Brûlée

Cannoli Bites

(traditional, pistachio, chocolate chip)

Apricot Brandy Bread Pudding

(add ice cream - 2)

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