



RESTAURANT WEEK DINNER MENU

Spring | May 19-28, 2017

Choose one from each of the following three courses:

Starters

Classic French Onion Soup

Garlic Crostini | Melted Provolone

(V)**Hummus**

House-Made Hummus | served with Pita Points and Wheat Flatbread

(V)(GF)**Caprese Salad Tower**

Tomatoes | Fresh Basil | Fresh Mozzarella | Balsamic Reduction

Entree

(V)(GF)**Tres Enchiladas**

Spinach | Roasted Corn | Black Beans | Pepper Jack Cheese |
Salsa Verde | Avocado | Sour Cream | Corn Tortillas | Spanish Rice

***Seared Halibut**

Whipped Potatoes | Deep Fried Artichoke | Prickly Pear Sauce

***Rack of Lamb**

Whipped Potatoes | Baby Carrots in a Lime & Honey Glaze | Apricot Marmalade | Fresh Mint Sauce

***8 oz Angus Filet Mignon**

Manchego Potato Gratin | Garlic Spinach | Portobello Demi-Glace Sauce

Dessert

Churro Bowl

Dark Chocolate Cake with Peanut Butter Mousse

\$44

*add Wine Pairing \$15

*These items are served raw or undercooked or may contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
20% service charge added to tables of 6 or more.