

ARIZONA

restaurant week

AVAILABLE SEPTEMBER 15 - 21

ENJOY A 3-COURSE DINNER

\$33

(excluding alcohol, tax & gratuity)



Steak and
Tomatoes

FIRST COURSE (choose one)

Lobster Queso with homemade tri-color tortilla chips and fresh pico de gallo

Homemade Soup of the Day or Chicken Tortilla Soup

BLT, Mixed Greens or Caesar Salad

MAIN COURSE (choose one)

Steak and Tomatoes Four two-ounce filet beef medallions topped with bruschetta tomatoes and aged smoked provolone cheese; served with herb-roasted Yukon gold potatoes

Crispy Honey Rosemary Chicken Breast Drizzled with Sriracha aioli; served with parmesan mashed potatoes and fresh vegetables

Santa Fe Pasta Seared shrimp and salmon tossed with fettuccini, tomatoes and grilled corn in a parmesan chardonnay cream sauce

Wood Grilled Salmon Glazed with a honey whiskey BBQ sauce and served with roasted fall vegetable grain salad

DESSERT (choose one)

Creme Brulée Cheesecake Squares

Chocolate Brownie with Breyers ice cream, dark chocolate sauce and salted caramel sauce

Key Lime Pie with white chocolate sauce

Cinnamon White Chocolate Mousse with caramelized apples and pecans