

ARIZONA RESTAURANT WEEK
FRIDAY SEPT 15TH - SUNDAY SEPT 24TH, 2017

FIRST COURSE

Florentine Salad

Mixed Greens, Roma Tomatoes, Pickled Onion, Feta Cheese,
Aged Balsamic Vinaigrette

Chicken Tortilla Soup

Puréed Vegetables, Tortillas, Charred Corn Salsa

SECOND COURSE

Ahi Crunchy Taco

Island Slaw, Wasabi Avocado Cream

Macadamia Crusted Goat Cheese

Mango Salsa, Sweet Soy, Flatbread

THIRD COURSE

Parmesan Crusted Sanibel Chicken

Herb Cheese, Red Pepper Cream Sauce, Roasted Broccolini,
Cauliflower-Chive Mash

Local Stripped Bass

Citrus Cous Cous, Blistered Tomato Relish,
Mayer Lemon Vinaigrette

Steak Moutarde

Grilled Flat Iron Steak, Chipotle Mash Potatoes
Wild Arugula Salad

\$33

Executive Chef Carlos Garcia

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