



Arizona RESTAURANT WEEK

MAY 17 - 26, 2024

\$44 PER PERSON

includes glass of: FEATURED RED OR WHITE WINE.
SANGRIA OR DRAUGHT BEER

FIRST COURSE

CHOICE OF:

CAST IRON SHISHITO PEPPERS

umami sauce & sea salt *GLUTEN FREE*

LEBANESE HUMMUS

cherry tomato & hearth bread

SIMPLE CAESAR SALAD

SECOND COURSE

CHOICE OF:

THE AVIATOR PIZZA

pepperoni, italian sausage, nueske's bacon, crushed tomato sauce, mozzarella

PAN SEARED SALMON*

charred corn quinoa, asparagus, cherry tomato, arugula, lemon butter

PRIME RIB DIP*

charred onion, creamy horseradish, fontina, au jus

CARAMELIZED CAULIFLOWER

greek yogurt, smoked almond, dried cherry, garden herbs *GLUTEN FREE*

ROTISSERIE HALF CHICKEN

mashed potatoes & gravy, broccolini

DESSERT

CHOICE OF:

WARM BUTTERSCOTCH CAKE

vanilla bean gelato

LEMON MERINGUE PIE

blackberry compote

tax and gratuity not included

*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.