



AZ RESTAURANT WEEK

\$44 PER PERSON

SUNDAY – THURSDAY: 11:30AM – 9:00PM & FRIDAY – SATURDAY 11:30AM – 10:00PM

*MENU FOR DINE IN ONLY

STARTERS

CHOOSE 1

SRIRACHA SEARED ALBACORE*

PURÉED CHILIES, MICROGREENS, CRISPY ONION, YUZU PONZU

AUTUMN HARVEST CHOPPED SALAD

BUTTERNUT SQUASH, BRUSSELS SPROUTS, BEETS, CUCUMBER, ROMAINE, MESCLUN, TOMATOES, OLIVES, RED ONION, AVACADO, PEPITAS, QUESO FRESCO, POMEGRANATE, JALAPEÑO RANCH

LURE CHARBROILED OYSTERS (3)

SOL AZUL OYSTERS, BUTTER, GARLIC, PARMESAN

ENTREES

CHOOSE 1

FRESH FISH OF THE DAY

SWORDFISH, PACIFIC ROCKFISH, ORA KING* +5, WHITE SEA BASS +5
CHOICE OF 2 SIDES

SCALLOP RISOTTO

RISOTTO, BUTTON MUSHROOMS, BROWN-BUTTER TRUFFLE

SALLY'S SAND DABS

WILD-CAUGHT, LIGHT HERB CRUST, LEMON CAPER SAUCE
CHOICE OF 2 SIDES

SIDES

WITH FISH OF THE DAY

PARMESAN POTATO CAKE

FRENCH FRIES

SWEET POTATO FRIES

PINEAPPLE COLESLAW

SAUTÉED SPINACH

CILANTRO LIME RICE

ORGANIC BLACK BEANS

CILANTRO CORN SALAD

RISOTTO +2

ROASTED BUTTERNUT SQUASH +2

SAUTÉED SUPER GREENS +2

ROASTED BUTTON MUSHROOMS +2

MAPLE MISO BRUSSELS SPROUTS +2

DESSERTS

CHOOSE 1

KEY LIME PIE

GRAHAM CRACKER CRUST, FRESH MADE WHIPPED CREAM

BASQUE PUMPKIN CHEESECAKE

CARAMEL, CRUSHED PEPITAS, FRESH MADE WHIPPED CREAM

*Consuming raw or undercooked meat, poultry, seafood, shellstock, or eggs may increase your risk of food borne illness, especially in case of certain medical conditions.