



RESTAURANT WEEK

2018

OPTIONAL COURSE

\$8

PAN SEARED DIVER SEA SCALLOPS

Puff Pastry, Green & Red Harissa, Boursin Cheese

FIRST COURSE

BLACK GARLIC TRUFFLE HUMMUS

Vegetable Medley, Crispy Baguette

FLAMIN' HOT CHEETOS

CRUSTED CALAMARI

Cotija Cheese, Cilantro Lime Aioli

SMOKED BEEF TENDERLOIN

TOMATO SOUP

JD OYSTERS ROCKEFELLER

SECOND COURSE

5 OZ. FILET MIGNON

Tomato Bourbon Green Peppercorn Demi

or

Hickory Smoked Bleu Cheese Mushroom Cream

LOBSTER POT PIE

5oz Cold Water Tail,

Basil Parmesan Cream Sauce,

Puff Pastry

SOUS VIDE CHICKEN

Spinach Artichoke Fondue, Quinoa Pilaf

CRAB STUFFED ATLANTIC SALMON

Broccoli, Cilantro Beurre Blanc

UPGRADES:

7oz Filet \$10

10oz Filet \$25

6oz Lobster Tail \$20

Shrimp, Blackened or Grilled \$7

THIRD COURSE

TRIPLE CHOCOLATE MOUSSE CAKE

Golden Godiva Chocolate Sauce

RUMCHATA TIRAMISU

\$35 PER GUEST / NOT VALID WITH ANY OTHER OFFERS / TAX, GRATUITY NOT INCLUDED