

Restaurant Week
LUNCH MENU

\$25

TWO-COURSE MEAL
CHOICES OF APPETIZERS
OR DESSERTS WITH
ENTREE.

APPETIZERS (CHOOSE ONE)

House salad

Hand pick fresh lettuces, crisp Bermuda onion, heirloom tomato, honey cider vinaigrette.

Caesar Salad

Romaine heart lettuce, herb croutons, parmesan dressing.

Asian eggroll

Crispy Pork shrimp eggroll, wood ear mushroom, chili dipping sauce.

Soup du jour

Created by our culinary team with the freshest ingredients

ENTREES (CHOOSE ONE)

Hanger steak

Grilled marinated hanger steak, roasted potato, beurre maître d'hotel.

Chicken pot au feu

Hearty simmer chicken in court bouillon, fresh herb.

Hanger steak Chimichurri

Marinated hanger steak with fresh herbs salsa, blister sweet pepper and potato.

Eggplant Bonifacio

Stuffed of summer fresh eggplant, fresh herbs, mozzarella gratin.

Diablo shrimp

Sautee spicy shrimp, chorizo sausage, linguine olive oil.

DESSERT (CHOOSE ONE)

Strawberry Romanoff

Infused fresh summer strawberry with grand Marnier, fresh mint, lime juice cream Chantilly.

Chocolate mousse

House made chocolate infused with Kahlua, Myer rum.