



RESTAURANT WEEK MENU  
Lunch: three course price fix for \$29  
Monday, August 14 to Friday, August 25

---

APPETIZERS

Roasted Tomato Soup

*Grilled Shrimp, Shoestring Potatoes, Basil*

Seared Tuna Roll

*Julienne Peppers, Onions, Arugula, Wasabi Aioli, Cilantro Oil*

Caesar Salad

*Roasted Peppers, Garlic & Parmesan Croutons*

---

MAIN COURSES

Kale & Treviso Salad with Cured Salmon

*Frisée, Red Onion, Almonds, Manchego Cheese,  
Honeycrisp Apples, Champagne Vinaigrette*

Chile Marinated Pork Sandwich

*Lettuce, Tomato, Red Onion, Jack Cheese, Bacon, Black Beans, Chipotle Sauce;  
Served with Mesclun Salad & French Fries*

Grilled Mahi Mahi

*Israeli Cous Cous with Corn, Mushrooms, Peppers, Pinenut Relish, Red Pepper Sauce*

---

DESSERTS

Flourless Chocolate Pistachio Cake

*Strawberry Basil Sauce, Pistachio Ice Cream, Chocolate Tuille*

Lemon Mousse Cake

*Blood Orange Sauce, Candied Lemon Slices, Whipped Cream and Almond Tuille*

Caramel Coconut Crème Brûlée

*Toasted Coconut, Fresh Raspberries*