FIRST COURSE choice of:

CAESAR SALAD grated parmigiano reggiano, croutons, asiago cheese crisp

BABY GREENS dried cherries, feta, toasted pine nuts, honey balsamic vinaigrette

CLAM CHOWDER

MAIN COURSE choice of:

MAPLE GLAZED GRILLED SALMON bourbon maple glaze, whipped yukon gold potatoes, grilled asparagus

FRENCH CREOLE ORECCHIETTE blackened shrimp & chicken, tasso ham, tomatoes, spinach, ancho chili butter

MISO GLAZED SEA BASS wok-style broccolini, sticky rice

FILET MEDALLIONS* center-cut twin filet medallions, rosemary demi-glace, yukon mashed potatoes, seasonal vegetable

SEAFOOD MIXED GRILL shrimp, scallop, salmon, crab cake, whipped yukon gold potatoes, broccolini with lemon gremolata

THIRD COURSE choice of:

VANILLA BEAN CRÈME BRÛLÉE raspberries

MIXED FRESH BERRIES crème anglaise

CHOCOLATE VELVET CAKE chocolate mousse, chocolate ganache, raspberry ice cream

FEATURED HANDCRAFTED COCKTAIL

MANGO TANGO Tres Generaciones Plata Tequila, Ancho Reyes Chili Liqueur, mango, lime, Tajin rim, Dos Hombres Mezcal mist 16

† We use nuts and nut based oils in our menu items. If you are allergic to nuts or any other food, please let us know.

*These items can be consumed raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Restaurant Week Menu available 1/21/2024 – 2/3/2024, while supplies last. Dine-in or carryout. Not valid for delivery or online ordering. Exact offerings subject to change based on availability. Not valid with happy hour, or any other discount or promotion.