



RESTAURANT WEEK MENU

August 11 – 25, 2018

\$35 per person

Add Optional Wine Pairings for \$25

Salad Course

Tossed Salad

Served with Bob's Vinaigrette

2017 Hess "Shirrtail Creek Vineyard" Chardonnay, Monterey

Entree Course

All entrees are served with a Glazed Carrot and Smashed Potatoes

Add a Classic Oscar Topping (Asparagus, Jumbo Lump Crab & Hollandaise) \$15

6 oz. Prime Filet

or

12 oz. Prime Ribeye

or

Broiled Salmon with Maitre d' Butter

or

16 oz. Pork "Rib" Chop with House Made Applesauce

2016 Meomi Pinot Noir, California or 2016 Justin Cabernet Sauvignon, Paso Robles

Dessert Course

Chocolate Cake

or

Carrot Cake

Noval "Black" Porto, Portugal

Price does not include tax and gratuity. No split plates or substitutions please.

A portion from each Prix Fixe dinner purchased during Restaurant Week will be donated to Culinaria and the programs it supports.