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# RESTAURANT WEEK

August 11th-25th, 2018

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## OPTIONAL COURSE

\$8

### DIVER SEA SCALLOPS

Oven Baked, Smoked Cheddar, Herb Boursin, Tobiko

## FIRST COURSE

### GRILLED SPANISH OCTOPUS

Seaweed Salad, Flaming Hot Fried  
Tofu Croutons

### LAMB MEATBALLS

Bacon Jam, Goat Cheese Mashed Potatoes,  
Smoked Red Pepper Sauce

### SMOKED TOMATO BEEF TENDERLOIN TORTILLA SOUP

### GRILLED CUBAN CAESAR SALAD

Creole Mustard Dressing, Fried Plantains, Crispy  
Prosciutto, Manchego

## SECOND COURSE

### GRILLED 5 OZ. FILET MIGNON

Choice of Sauce:  
Cognac Pepper, Roquefort, Béarnaise  
Upgrade: 7oz Filet \$10 | 10oz Filet \$20

### ENCRUSTED GROUPEL

Pine Nuts, Parmesan, Basil Pesto,  
Quinoa-Basmati Rice Pilaf

### GRILLED MONGOLIAN PORK CHOP

House Blend Mustard Mashed Potatoes,  
Balsamic Braised Red Cabbage

### BACON WRAPPED CHICKEN BREAST

Pepper Jack, Asparagus Stuffed, Sauteed Julienned  
Vegetables, Roasted Jalapeno, Tomatillo,  
Avocado Mojo

### Add Ons

6oz Lobster Tail \$20  
Two Shrimp, Blackened or Grilled \$7

## THIRD COURSE

### BRÛLÉED VANILLA CHEESECAKE

Charred Marshmallow,  
Vanilla Bean Crème Anglaise

### SORBET OF THE DAY

Housemade