

Restaurant week \$55

First course

Choice of

Goan Style Seared Ahi Tuna

Pickled Cabbage, Toasted Cashews, Coconut Curry Aioli

Or

Antlers Salad

Winter Baby Greens, Goat Cheese, Mixed Berries, Compressed Gala Apple, Champagne Vinaigrette

Entrée

Choice of

5 oz center cut Filet mignon

Truffle Whipped Butter Potatoes, Tempura Broccolini, Green Pepper Corn Sauce

Or

Blackened Faroe Island Salmon

Warm Slaw, Pineapple Relish, Beurre Blanc

Dessert

Choice of

Sticky toffee pudding

Vanilla ice cream, Almond Tuile, Texas Whiskey Caramel

Or

Crème Brulee

Bourbon Chantilly, Fresh Berries