

Restaurant Week October 2018 Menu

*Entrees Include With a Glass of Red or White Wine & Salad
\$20.18*

Faroe Island Salmon

Pan seared with lemon & fresh rosemary
Served with baby red roasted potatoes & vegetable du jour

Steak Frites

Spice rubbed and grilled USDA Choice New York strip steak
finished with
Truffle butter served with hand cut Idaho fries
& vegetable du jour

Grouper

Broiled with butter, olive oil & lemon
Served over steamed basmati rice & vegetable du jour
Finished with Pineapple salsa

Fettuccine

Shrimp, red onion, tomato & fresh herbs
Tossed in olive oil white wine sauce
Finished with asiago cheese

Chicken Breast

Marinated in Korean BBQ sauce & grilled
Served over basil fried rice
& Vegetable du jour