



SUN-SAT 5:30AM - 7:30PM

PRIX FIXE FOR GROUPS OF 12 OR MORE

3 COURSES

starters | main course | dessert

\$65 PER PERSON FOR 3 COURSES
PLATTERS ARE MEANT TO BE SHARED

STARTERS

MAIN COURSE

MELON AVOCADO TUNA TARTAR

tuna | avocado | ginger | scallions | soy | rice paper crisp | cantaloupe

SPICY TAMARIND CHICKEN WINGS

crispy yucca | cilantro ranch

CLASSIC CAESAR SALAD

ciabatta croutons | white anchovy | parmesan crisp | traditional caesar dressing

HOUSE SALAD OF THE DAY

GRILLED BRANZINO

+10 PP

mushroom risotto | asparagus | carrots | lemon

LOBSTER OF THE DAY | *gf*

+20 PP

lemon drawn butter | corn | red potato | asparagus

PASTA OF THE DAY

chef's choice of pasta

BOURBON GLAZE HALF CHICKEN *

honey bourbon glaze | grilled stone fruit | maytag bleu cheese | spiced pecans | carrots

DESSERT

CHEF'S CHOICE

per 4 guests

*contains nuts | *gf* - gluten free | *v* - vegetarian | *vg* - vegan

**Consuming raw or undercooked meats | poultry | seafood | shellfish or eggs may increase your risk of foodborne illness.

