



MON-FRI 11:30AM - 10PM
SAT & SUN 3PM - 10PM

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*

CRUDITE WITH ARTICHOKE DRIP

*celery | baby carrots | radish | cucumber | blue
corn tortilla chips*

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

BOURBON GLAZE HALF CHICKEN *

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

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

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.

