

# RESTAURANT WEEK DINNER MENU

August 13th-19th, 2018

## Appetizer

(Please select one)

### GAZPACHO

*Heirloom Tomatoes, Cucumber, Fresh Basil,  
Olive Oil and Crabmeat*

*RAMON CANALS RESERVE ROSÉ, CAVA Glass 12*



### ARUGULA SALAD

*Roasted Beets, Maytag Blue Cheese, Citrus Segments  
over Apple Cider Vinaigrette*

*RANGA RANGA, SAUVIGNON BLANC Glass 12*

## Entrée

(Please select one)

### RIBEYE STEAK

*8oz. Ribeye Steak with Mashed Potatoes, Broccolini and Carrots*

*SLEDGEHAMMER, CABERNET SAUVIGNON Glass 9 Bottle 35*



### PAN SEARED MONKFISH

*Jasmine Rice, Spinach, Mushroom and Jalapeno Pepper Beurre Blanc*

*SANTA MARGHERITA, PINOT GRIGIO Glass 14 Bottle 59*



### SHRIMP CAPRESE SALAD

*Grilled Shrimp, Fresh Spinach, Heirloom Tomatoes, Fresh Mozzarella,  
Basil, Olive Oil and Balsamic Reduction*

*CHARLES BOVE VOUVRAY, CHENIN BLANC Glass 15 Bottle 63*

## Homemade Desserts

(Please select one)

### BREAD PUDDING A LA MODE

*Vanilla Ice Cream with Caramel Sauce*

*BOT-GEYL CREMANT D'ALSACE, EXTRA BRUT Glass 12*



### PEACH MELBA

*Local Caramelized Peaches, Vanilla Ice Cream and Raspberry Coulis*

*FETZER, RIESLING Glass 10*



### BLUEBERRY CRÈME BRÛLÉE

*LA FLEUR D'OR SAUTERNES Bottle (375ml) 38*

**\$35 per person**

Exclusive of Tax and Gratuity