



Restaurant Week February 28-March 12, 2022

Starters

Miso Soup

Soup of the Day

Seaweed Salad

Roasted Beet Salad

Arugula, Mixed Green, Pecans, Strawberries, and Goat Cheese

Entrees

Steak Frites

6oz Ny sirloin, petite salad, fries

Honey Ponzu glazed Grilled Salmon

Served with sauteed vegetables and steamed rice

Tequila Chicken

Sautéed chicken breast, mushrooms and caramelized onions simmered in our sweet & tangy tequila sauce. Yukon gold mashed potato topped with scallions.

Dessert

Crème Brule

Vanilla custard, fresh berries

Bananas Foster

Flambe banana, rum caramel, vanilla ice cream, shredded phyllo

Consuming rare or undercooked meat, fish, shellfish & poultry may be harmful to your health and increase the risk of a food borne illness. Before placing your order, please inform your server if a person in your party has food Allergy.