



RESTAURANT WEEK

\$40 PERSON

STARTERS

Choice of...

CAPRESE SALAD STACK

soft mozzarella, thick sliced fresh tomatoes, avocado, basil pesto and balsamic glaze

CHILI GARLIC SHRIMP

shrimp sautéed with chili flakes, garlic and soy sauce, served with crunchy French bread.

MAIN

Choice of...

BRAISED SHORT RIB

tender slow cooked short rib with demi-glace, creamy horseradish mashed potatoes and baby carrots

PAN SEARED SALMON

seared salmon served in a light mustard sauce served with roasted red skin potatoes and a garden vegetable medley

DESSERT

KEY LIME PIE

key lime custard , graham cracker crust, topped with house made vanilla whipped cream and lime zest

