



Restaurant Week 2026

✦ Please Choose 3 of 4 Courses For \$35 ✦

Appetizer

GF Diver Scallop

Pan Seared | Saffron Infused Parsnip Puree | Crispy Garlic Prosciutto | Micro Basil

Goat Cheese Croquettes

Flash Fried | Whipped | Baby Arugula | Ancho Honey | Pistachio

Beef Tenderloin Bao

Steamed | Soy Marinade | Sesame Ginger Slaw | Kewpie Aioli

Soup & Salad

GF Butternut Squash Bisque

Curry Pepita Brittle | Crème Fraîche

GF Creamy Strawberry

Baby Arugula | Goat Cheese | Quinoa | Walnuts | Tarragon Vinaigrette

Entrée

GF Lobster Tail

Grilled | Brown Butter Sage Risotto | Broccolini | Meyer Lemon Prosecco Agrodolce

Pork Scallopini

Flash Fried | Gnocchi | Fennel Romano Cream | Black Cherry Pepper Reduction

Filet

Grilled | Truffle Sea Salt Red Potatoes | Asparagus | Roquefort Bleu Cheese Demi-Glace

Dessert

Bread Pudding

Dark Chocolate Brioche | Walnut Streusel | Bourbon Creme Anglaise

Key Lime Pie Tart

Key Lime Curd | Graham Cracker Crust | Fresh Raspberry | Whipped Topping

* Sponsored By Great Lakes Chocolate & Dessert*

