DINNER MENU $36
PLEASE SELECT ONE FROM EACH COURSE

FIRST COURSE

ARUGULA
parmesan, crispy prosciutto, burrata cheese, house vinaigrette

GRILLED JUMBO SHRIMP
smashed avocado, focaccia bread

SECOND COURSE

SPICED RUBBED CHICKEN BREAST
kumquat chutney, rainbow cauliflower, buttery potatoes

STEAK FRITES
hanger steak, chimichurri sauce, hand-cut fries

GARGANELLI PASTA
roasted mushrooms, alfredo

THIRD COURSE

COCONUT CARROT CAKE
white chocolate

RUSTIC BERRY CROSTATA
vanilla bean gelato

The Restaurant Week menu is designed for each guest to enjoy individually; regular restaurant menu items may be ordered in addition. **Beverages, tax and gratuity not included.