



## RESTAURANT WEEK MENU

### **\$30 DINNER**

*\*TAXES AND GRATUITY ARE NOT INCLUDED IN PRICE*

**CHOOSE ONE OF THE FOLLOWING FROM EACH CATEGORY**

#### APPETIZER

Shrimp Ceviche on Cucumber Toast

Marinated Stuffed Portobello with caramelized  
Onion, Garlic, pan seared Spinach, Smoked Gouda  
& fresh Tomato Bruschetta

Balsamic Glazed Grilled Pineapple & Watermelon  
with Guava Cream

#### ENTRÉE

(served with chef's selection of appropriate accompaniments)

Creamy Garlic Tuscan Salmon

Certified Angus Filet Oscar

Grilled Honey Chipotle Chicken

#### DESSERT

Baked Cheesecake with Brandy Candied Cherries

Fresh Strawberry Shortcake Trifle with Cream Cheese filling

S'mores Roll Up with Marshmallow, Graham Cracker and  
Chocolate wrapped in Cinnamon and Sugar