

2019 SUMMER RESTAURANT WEEK MENU

\$35 FOUR COURSE MENU (TAX & GRATUITY NOT INCLUDED)

1ST COURSE

CHOICE OF:

BBQ PULLED PORK FLATBREAD

PESTO CAPRESE FLATBREAD

ORGANIC PORK POTSTICKERS

AVOCADO ARTICHOKE DIP

2ND COURSE

CHOICE OF:

SMALL NUTTY WATERMELON SALAD

SMALL MODERN GREEK SALAD

CUP OF SOUP

3RD COURSE

CHOICE OF:

SESAME CHICKEN

CEDAR ROASTED SALMON

SWEET CORN RAVIOLI

JUMBO LUMP CRAB CAKES (\$8 UPCHARGE)

CHURRASCO WAGYU SIRLOIN STEAK (\$8 UPCHARGE)

4TH COURSE

CHOICE OF:

SEASONAL HOUSE-MADE DESSERTS

2019 SUMMER RESTAURANT WEEK LUNCH MENU

\$20 THREE COURSE MENU (TAX & GRATUITY NOT INCLUDED)

1ST COURSE

CHOICE OF:

CUP OF SOUP

SMALL MODERN GREEK SALAD

SMALL NUTTY WATERMELON SALAD

2ND COURSE

CHOICE OF:

HARVEST GRILLED CHICKEN CLUB

KNIFE & FORK ORGANIC EGG SALAD SANDWICH

MAHI MAHI FISH TACOS

TACO QUINOA BOWL

(ADD CHICKEN, PULLED PORK OR TOFU \$5 UPCHARGE)

3RD COURSE

CHOICE OF:

ANY SEASONALLY INSPIRED DESSERT