



THREE COURSE DINNER PRIX-FIXE

\$42 per person

Please Choose One From Each Category

APPETIZER

Soup Of The Day

daily hot soup

Avocado Toast

tomato, feta, onion, basil, olive oil

“Knife & Fork” Caesar

romaine heart, cherry tomato, black olives, shaved parmesan cheese

Grilled Calamari

sweet chili chickpeas, tomatoes, fennel pepper slaw, balsamic glaze

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ENTRÉE

Grilled Lemon Chicken*

free range half chicken, herb salad, potato curls

Braised Lamb Shank*

green peas, asparagus, saffron risotto, port wine sauce

Grilled Miso Marinated Salmon*

tomato-ginger-jalapeno-pineapple salsa, seaweed salad, potato

Margarita Pizza

crushed tomato, fresh mozzarella, basil

Cavatelli Verde Pasta

arugula, wild mushrooms, asparagus, peas, fresh ricotta

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DESSERT

Pop Candy Land Pizza

rainbow crust, cream cheese frosting, pop rocks, cotton candy

Mini Assorted Desserts

puff, chocolate river, yogurt cheese cake

20% gratuity added to parties of 6 or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.