



Restaurant Week Menu Spring 2019

Appetizers

SOUP featured daily selection

ORGANIC CAESAR shaved parmesan, croutons, Caesar dressing, white anchovies **GF**

ROASTED CAULIFLOWER with turmeric & garlic, truffled cauliflower puree **GFO**

BRUSCHETTA marinated cherry tomatoes, housemade mozzarella, fresh basil, balsamic reduction **VO,GFO**

CALAMARI peppadews, red onion, chipotle lemon vinaigrette, garlic toum **GF**

TUNA TARTARE* pickled ginger, ponzu, sesame seeds, wasabi aioli **GF**

Entrees

BLACKENED MAHI TACOS pickled cabbage, avocado, corn, pico, cilantro lime sauce **VO**

ROASTED CHICKEN roasted garlic whipped potatoes, grilled asparagus, lemon herb pan sauce **GF**

HANGER STEAK roasted fingerling potatoes, carrots, brussels leaves, chimichurri **GF**

LUMP CRAB CAKE corn salad, pickled red cabbage, cilantro lime sauce

SPRING RISOTTO with asparagus, peas & pecorino **VO,GF**

Desserts

CHOCOLATE TORTE strawberry sauce **GF,**

CARROT CAKE cream cheese icing and toasted coconut **N**

GELATO or **SORBET** featured selection