

Restaurant week

Sept. 2 - 13, 2026

3-COURSE CHOICE MENU

APPETIZER

Seared Tuna

Fresh cucumber salad | Ponzu sauce

or

Crab Cakes

Creamy Sriracha aioli | Parsley | Herb oil

MAIN COURSE

6 oz Tenderloin

Grilled polenta | Wild spinach | Red wine jus

or

Catch of the Day

Spaghetti | Olive oil | Butter | Garlic | White wine | Lemon | Fresh herbs

or

Spicy Honey Chicken Pizza

Marinara sauce | Marinated pulled chicken | Honey | Red onion |
Bell pepper | Mozzarella

DESSERT

Piña Colada Mousse

Tropical garnish

or

Brownie

Dark chocolate ganache | Fresh strawberries

+15% service charge