



OPTIONAL COURSE (\$7⁰⁰)

Grilled Fresh Water Prawns

Ruby Red Grapefruit Salsa and Honey Lemon Grass Ver Jus

APPETIZERS

Your choice of one of the following:

Smoked Salmon Roll

Ikura Salmon Roe and Raspberry Infused White Balsamic

Fried Artichoke Hearts

Smoked Jalapeno Aoli

Beef Tenderloin Spring Roll

Sweet Chili Garlic Dipping Sauce

ENTREES

Your choice of one of the following:

Herb-Saltine Crusted Pompano

Granny Smith Apple Citrus Slaw

7oz Cold Smoked Bacon Wrapped Pork Loin

Prosciutto-Wild Mushroom Sherry Cream Sauce

Chicken Roulade

Boursin Cheese Mirepoix, Sautéed Broccolini and a Roasted Chicken Au Jus

Grilled Angus New York Strip

Susie's Mashed Potatoes

Grilled Surf n Turf Skewers

Roasted Poblano Vinaigrette

DESSERTS

Your choice of one of the following:

Bananas Foster Bread Pudding

Brown Sugar Cinnamon Glaze and Vanilla Ice Cream

Blue Bell Homemade Vanilla

Cookie Tuile with Choice of Cinnamon Butterscotch, Chocolate Raspberry Cayenne or Orange Lemon Caramel

Dark Chocolate Orange Tart

Candied Orange Peel

\$35⁰⁰ PER PERSON

3-COURSE DINNER

Price does not include tax or gratuity.
Not to be combined with any other offers.

RESTAURANT WEEK MENU

August 11 - 17, 2014

Special Extension
until Aug 31st!