



## \$59 FALL THREE COURSE MENU

must mention promotion!

### FIRST COURSE

choice of one selection

#### **SPICY SALMON WITH AVOCADO**

Crispy Sushi Rice, Scottish Salmon Belly,  
Avocado, Masago, Red Chili,  
Toasted Sesame, Scallions, Unagi Sauce

#### **CRISPY FLORIDA ROCK SHRIMP**

Sweet-Hot Sriracha Aioli, Micro Greens,  
Pickled Serrano & Red Onion, Fresh Lemon

#### **BLACK ANGUS BEEF CARPACCIO**

White Truffle-Parmesan Aioli, Capers,  
Microgreens, Red Onion, Crispy Potato

#### **MAINE LOBSTER SLIDER**

Lemon-Chive Aioli, Microgreens,  
Housemade Salt & Vinegar Chips

#### **NEW ENGLAND CLAM CHOWDER**

Applewood Smoked Bacon, Yukon Potato,  
Cream, Celery, Onion, Fresh Herbs

#### **ARTISAN SOURDOUGH BREAD**

Rosemary, Sea Salt, Citrus-Honey Butter

#### **CLASSIC ICEBERG WEDGE**

Heirloom Tomato, Applewood Smoked Bacon,  
Boiled Egg, Garlic Breadcrumbs, Chives,  
Point Reyes Original Bleu Cheese

#### **ROOT VEGETABLE SALAD**

Bibb Lettuce, Pickled Yellow Beets,  
Rainbow Carrots, Watermelon Radish,  
Hand-Dipped Ricotta, Toasted Walnuts,  
Sweet Apple Vinaigrette

### SECOND COURSE

choice of one entree or grill list selection with sides

#### **BARBECUED SCOTTISH SALMON**

Soy-Ginger Glaze,  
Toasted Garlic-Sesame Sticky Rice,  
Miso-Wasabi Napa Slaw,  
Crispy Onions, Soy Beurre Blanc

#### **AHI TUNA SEARED RARE**

Rock Shrimp & Vegetable Stir-Fry,  
Sushi Rice Cake,  
Tamari-Ginger Vinaigrette,  
Wasabi, Pickled Ginger

#### **WILD SHRIMP PAPPARDELLE**

Tomato Concassé, Baby Spinach,  
Cannellini Beans, Fresh Herbs,  
Lemon, Garlic, White Wine, Butter

#### **BLACK ANGUS SHORT RIB**

Sesame-Ginger Glaze,  
Toasted Garlic-Sesame Sticky Rice,  
Pickled Jalapeño-Red Cabbage

#### **PECAN CRUSTED RAINBOW TROUT**

White Shrimp Hushpuppies,  
Baby Spinach, Roasted Carrots,  
Warm Maple-Bacon Vinaigrette,  
Pickled Red Onion

#### **GRILL LIST SELECTIONS**

Served With Choice Of Two Sides

#### **SCOTTISH SALMON**

#### **PACIFIC WHITE SHRIMP**

#### **IDAHO RAINBOW TROUT**

#### **AHI TUNA SEARED RARE**

#### **BLACK ANGUS SIRLOIN**

#### **BUTTERMILK WHIPPED POTATOES**

#### **BRUSSELS SPROUTS & BUTTERNUT SQUASH**

#### **MISO-WASABI NAPA SLAW**

#### **TOASTED GARLIC-SESAME STICKY RICE**

#### **BABY GREENS IN BASIL VINAIGRETTE**

#### **JULIENNE SQUASH & SUGAR SNAP PEAS**

### DESSERT COURSE

choice of one selection

#### **KEYLIME PARFAIT**

Key Lime Custard,  
Vanilla Chantilly,  
Golden Cookie Crumble

#### **SAND PIE**

Vanilla-Chocolate  
Chip Ice Cream,  
Graham Cracker, Caramel,  
Chocolate, Toasted Almonds

#### **TRIO OF SORBETS**

Dairy Free Lemon,  
Raspberry & Chocolate,  
Amaretti Cookie

No Substitutions, Please.

A 3.5% Kitchen Gratuity Included On All Checks.