

\$50 SET MENU

starters

BEEF CARPACCIO

Lemon black pepper aioli, pickled onion, olive oil rosemary salt, crostinis

SEAFOOD CHOWDER

Smoked salmon & fresh seafood in a ginger orange infused cream

SMOKED SALMON ON WONTON

Lemon aioli, pickled onion, capers & dill

entrees

CHICKEN

Lime & sesame glazed chicken, yellow coconut curry, bok choy, edamame & cilantro
Served with jasmine rice

FLATIRON

Grilled 7oz Flatiron with brandy & peppercorn demi
Served with mashed potatoes & vegetables

SHORT RIBS

Red wine braised, rosemary & bourbon demi
Served with mashed potatoes & vegetables

AHI TUNA

Sesame crusted, ponzu & wasabi soy
Served with rice & vegetables

PORTOBELLO PENNE

Cajun white wine cream sauce, pickled onion
& dried tomatoes

desserts

SEASONAL CRUMBLE

Cinnamon crumble & vanilla ice cream

CHOCOLATE PEANUT BUTTER PIE

Smooth & creamy