

Restaurant Week

February 20th - March 2nd
\$55 per person plus tax and gratuity

First Course

Apple Salad

dried cranberries, danish blue cheese, apples, candied walnuts,
champagne vinaigrette

Lobster Bisque

crawfish étouffée

Ancho Marinated Shrimp

crispy polenta cake, veracruz relish, orange-achiote syrup

Second Course

Shrimp Fra Diavolo

roasted tomatoes and onions, spicy tomato sauce, house made pappardelle

Pan Seared Chicken Breast

bacon, green peppercorns, lemon, creamy jalapeno-corn polenta

Wine Pairing

Justin Sauvignon Blanc

\$12 glass / \$45 bottle

NY Strip

10 oz. cut, asparagus, mushrooms, house steak sauce, baked potato

Wine Pairing

Justin Cabernet

\$15 glass / \$57 bottle

Third Course

Dutch Apple Pie

Cherry Pie

Flourless Chocolate Cake

20% gratuity added to parties of 6 or more.

General Manager: Karen Gallegos
Executive Chef: Joshua Ortiz

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.