

Restaurant Week Menu

3-Course Dinner for \$45

FIRST COURSE

Caesar, Wedge Salad, Soup of the day or Smoked Salmon

ENTREE

Prime Rib

With horseradish cream sauce, au jus and
mashed potatoes and broccolini

Sake Salmon

Marinated in sake and fresh ginger, grilled and served with a
ginger soy butter sauce, stir fried vegetables and jasmine rice

Fish Bowl

Fresh fish grilled with stir fried vegetables in a coconut curry
broth over jasmine rice

Baked Stuffed Chiles

Anaheim peppers stuffed with jack cheese, Haystack feta, a corn tomato salsa,
and served with black beans and jasmine rice

DESSERT

Mud Pie Bites, Affogato, Creme Brulee or Sorbet with berries