



RESTAURANT WEEK MENU

For the week of October 22-29, 2009

Fixed price: \$35

FIRST COURSE

(choose one item)

Herb Steamed Artichoke

Steamed with fresh herbs & garlic, served hot with lemon basil aioli

Seared Peppered Ahi Tuna

Served rare with tangy mustard, ginger & wasabi

Coconut Crunchy Shrimp

Served with sweet plum sauce

SECOND COURSE

(choose one item)

Prime Rib

10oz. cut of slow roasted prime with garlic mashed potatoes

Macadamia Nut Crusted Mahi Mahi

Peanut sauce with a hint of Frangelico, mango coulis & coconut ginger rice

Shrimp Scampi

With garlic white wine butter sauce & angel hair pasta

THIRD COURSE

(choose one item)

Raspberry Crème Brûlée

Key Lime Pie

Cheesecake



Beverage, tax and gratuity not included.