



RESTAURANT WEEK MENU

For the week of October 22-29, 2009

Fixed price: \$25

FIRST COURSE

(choose one item)

Artichoke hearts

breaded and deep fried tossed in butter, lemon and parmesan

Fried Monterey calamari

w/ Chefs dipping sauce

Potato Skins

loaded with bacon, cheddar cheese topped with sour cream

SECOND COURSE

(choose one item)

Japanese style charbroiled skirt steak and coconut shrimp marinated in our teriyaki glaze, served with coconut rice and stir fried vegetables

Tene's signature parmesan crusted filet of salmon

chef's potatoes and fresh vegetables

Seafood Macaroni and Cheese

“As Seen on T.V.” Loaded with succulent bay shrimp and bay scallops in a creamy gruyere cheese sauce

THIRD COURSE

(choose one item)

Deep Fried Cheesecake for two

Cream Brulee

Chocolate Bon



Beverage, tax and gratuity not included.