

Monterey Bay Restaurant Week

Starters: Grilled Artichokes

First Course:

Select one

Choice of our famous award winning Clam Chowder or Caesars Salad

Second Course:

Select one

Wild Salmon over a Lemon Caper Beurre Blanc Sauce with Saffron Rice & Sautéed Vegetables

Macadamia Crusted Halibut topped with a Citrus Pineapple Sauce & Tropical Salsa served with Sweet Potatoes and sautéed Vegetables

Scampi Shrimp sautéed with Garlic, Lemon and Butter served with Caramelized Onion Risotto and sautéed Vegetables

Seared Jumbo Scallops served with a Spicy Coconut Cream Sauce with Sweet Vegetables

Maple Soy Skirt Steak served with Parmesan Scalloped Potatoes and sautéed Vegetables

Chicken Marsala served with Garlic Mashed Potatoes and Sautéed Vegetables

Linguine Isabella tossed with Bay Shrimp, Chopped Clams and Scallops in Tomato, Green Onion, and a Garlic Butter Cream Sauce

Lobster Ravioli, Hand Rolled Raviolis stuffed with Lobster served in light Parmesan Cheese Sauce

Third Course:

Select One

Tiramisu with Ice-Cream

Crème Brulee

\$25.00 per person plus tax & gratuity