



Monterey Restaurant Week  
October 20<sup>th</sup> – 27<sup>th</sup> ~ \$35 per person

----- **Starter** -----  
(choice of one)

**Hummus Trio**

a classic combination of traditional, roasted red pepper & edamame.  
served with grilled pita & plantain chips

**Steamed Artichoke**

locally grown! steamed with fresh herbs & garlic, served hot with lemon-basil aioli

**Fried Asparagus**

jumbo spears, topped with fresh tomatoes & blue cheese butter

----- **Entrée** -----  
(choice of one)

**Prime Rib**

slow-roasted and served with Yukon Gold-roasted garlic mashed potatoes

**Stuffed Tilapia**

each delicious bite filled with jumbo lump crab, drizzled with lemon-shallot butter.  
served with Yukon Gold-roasted garlic mashed potatoes, grilled asparagus and an herb-roasted  
tomato half

**Shrimp Scampi**

with a garlic-white wine butter sauce & angel hair pasta

**Surf & Turf**

grilled filet medallions with a green-peppercorn sauce, broiled slipper lobster tails with a lobster-  
tarragon sauce.  
accompanied by creamy-Parmesan orzo

----- **Sweet Finale** -----  
(choice of one)

**Mocha Mud Pie**  
**Crème Brulee**  
**Key Lime Pie**

Price does not include tax or gratuity. Beverages not included. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.