



## RESTAURANT WEEK

BRUNCH | \$20 PER GUEST

### FROM THE GRILL

choice of:

FARM-RAISED SKIRT STEAK\*

OR A KING SALMON\*

FREEBIRD CHICKEN\*

### SIDES

SALAD & HERBED FRIES + AIOLI

### DESSERT

choice of

ICE CREAM OR SORBET



= PLANT-BASED



= VEGETARIAN



= GLUTEN FREE

\*Food items are cooked to order or served raw.

Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.



## RESTAURANT WEEK

LUNCH | \$20 PER GUEST

### FROM THE GRILL

choice of:

FARM-RAISED SKIRT STEAK\*

OR A KING SALMON\*

FREEBIRD CHICKEN\*

### SIDES

SALAD & HERBED FRIES + AIOLI

### DESSERT

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## RESTAURANT WEEK

DINNER | \$55 PER GUEST

SERVED FAMILY-STYLE | MINIMUM 2 GUESTS

MUST BE ORDERED BY ENTIRE TABLE

### TO BEGIN

#### ALL THE BITES

crab deviled eggs / bacon-wrapped dates  
lamb skewers / lobster bites

#### HOUSE SALAD

### MAIN

sliced farm-raised ribeye\* & accompaniment  
jumbo lump crab cake / grilled shrimp

### SIDE

one per two guests

### DESSERT

one per two guests  
choice of

#### GRILLED PINEAPPLE UPSIDE-DOWN CAKE

caramel / whipped crème fraîche / bordeaux cherry

#### FLOURLESS CHOCOLATE CAKE

vanilla bean ice cream / candied orange



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