

Restaurant Week

SUNDAY JUNE 7TH

TUESDAY JUNE 9TH THRU FRIDAY JUNE 12TH



\$25, THREE COURSES

First Course

ICEBERG WEDGE

chopped bacon, crumbled bleu cheese, diced tomatoes, hard boiled egg and chipotle Ranch dressing

SOUP OF THE DAY

SIX WINGS

select your sauce, served with bleu cheese and celery

DIJON SHRIMP SALAD

served over mixed greens and toasted roll

Second Course

SHORT RIB MAC 'N CHEESE

our Guinness-braised short rib in a creamy mac n cheese

BLACK 'N BLUE NY STRIP

hand-cut New York Strip, served with roasted red peppers, mashed potatoes & grilled asparagus

ROASTED PORK GRILLED BURRITO

shredded house-roasted pork, lettuce, tomato and cilantro lime rice, served with salsa and sour cream

JERK CHICKEN & SHRIMP MIXED GRILL

grilled jerk chicken and shrimp, pineapple, red onion and green pepper, served over cilantro lime rice

Third Course

CREAM CHEESE MARBLED BROWNIE

with dark chocolate frosting, topped with ice cream, chocolate sauce and whipped cream

DEEP FRIED CHEESECAKE BITES

house-made cheesecake with graham cracker crust, coated with a funnel cake batter and deep fried, served over a dark cherry citrus sauce

KEY LIME CHEESECAKE