



## **WEEKEND SPECIALS**

### **SMALL PLATE... SEA BASS TACOS \$16.95**

Flash fried sea bass tacos tossed with sweet chili reduction, chiffonade spinach, pico de gayo, and finished with ponzu sauce

### **SMALL PLATE... SMOKED DUCK MIXED GREENS SALAD \$15.95**

8oz Smoked duck breast, with mixed field greens, smoked sunflower seeds, heirloom tomatoes, mandarin oranges, and a mimosa vinaigrette dressing

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### **ENTRÉE... GRILLED CHILLEAN SEA BASS \$33.95**

Grilled chilean sea bass, served with a lobster smoked tomato risotto, and an arugula fennel salad with a lemon bur blanc

### **ENTRÉE... 16OZ GRILLED BONE IN RIBEYÉ (COWBOY) \$46.95**

Grilled prime 16oz bone-in ribeye with a baked potato, roasted cauliflower, and sauteed broccolini. Served with a bone marrow demi glaze

### **ENTRÉE... NEW ZEALAND LAMB SHANK \$25.95**

Braised lamb shank with a white truffle parmesan potato gratin, sauteed asparagus, and a mint demi glaze

### **ENTRÉE... JERK BEEF RIB \$29.95**

Slow oven roasted beef rib with a jerk barbeque sauce. Served with pomme frites, and smoked jalapeno coleslaw