



January 23 - February 6 2026

3-Course Dinner / \$70 Per Person

Available Daily between 5:00 PM - 9:00 PM

STARTER Select One

Classic Caesar Salad

Romaine, Tomato, Croutons, Parmesan Garlic Caesar Dressing

OR

Spicy Ahi Tuna Tacos

Ahi Tuna, Avocado Mousse, Spicy Yuzu Aioli in Wonton Shell

OR

Carnitas Spring Rolls

Avocado & Jalapeno Creme, Blistered Cherry Tomatoes with Spicy Yuzu Aioli

ENTREE Select One

Pan Seared Chilean Seabass

Citrus Cream Sauce, Balsamic Glaze, Truffle Cauliflower Puree, Seasonal Vegetables

OR

Grilled Salmon

Yukon Potato Puree, Cherry Tomatoes, Broccoli, Fine Herbs, Dijon Cream Sauce

OR

Filet Mignon

Bordelaise Sauce and Parmesan Truffle Fries

DESSERT

Macadamia Bread Pudding

White and Dark Chocolate Served with Cream



Price excludes tax and gratuity. 18% Gratuity added to parties of 6 or more.

Not applicable for parties of 10 or more.

No split checks. No additional discounts will apply.

Please advise your server if a person in your party has a food allergy.

Consuming raw or undercooked meats, eggs, poultry, seafood and shellfish may increase your risk of foodborne illness.

MENUS