



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.**