

Restaurant Week Dinner Menu

Chef Martin San Roman

Academie Culinaire de France

\$50.00 per person (tax and gratuity not included)

Include a 1 Glass of Dobson's House Wine or Draft Beer

Starter

Dobson's Mussel Bisque en Croûte

Or

Grilled Palmito Salad

Mixed greens, tomatoes, hearts of palm, artichokes with cucumber avocado ranch dressing

Entrée

Filet Mignon

8 oz Filet Mignon with buttermilk whipped mashed potatoes

Or

Filet Mignon Chez Martin

8 oz Filet Mignon with escargot, tomatoes and garlic sauce "A Must"

Or

Chilean Sea Bass

With caper beurre blanc sauce

Or

Duck a' l'Orange

Roasted 1/2 duck with an orange jus

Dessert

Tiramisu with Danesi Coffe-Kalhua sauce

or

Chocolate brownie with vanilla ice cream

*NO Split - 18% gratuity added to parties of 6 or more. Master Card, Visa & American Express. No Checks
Dobson's Gift Cards Available Now! Ask your server for details*

Restaurant Week Lunch Menu

Chef Martin San Roman

Academie Culinaire de France

\$20.00 per person (tax and gratuity not included)

Include a 1 Glass of Dobson's House Wine or Draft Beer, Soda or coffee



Starter

Dobson's Mussel Bisque en Croûte

Or

The original Caesar salad



Entrée

French-Mex chicken breast

stuffed with swiss cheese and pork rinds, mushroom sauce, mashed potatoes and vegetables

Or

Fresh Grilled salmon

with red wine reduction and vegetables

Or

Niçoise Salad



*NO Split - 18% gratuity added to parties of 6 or more. Master Card, Visa & American Express. No Checks
Dobson's Gift Cards Available Now! Ask your server for details*