



ORANGE COUNTY RESTAURANT WEEK

March 1st - March 7th

STARTER

A choice of

Calamari

parmesan crusted, chipotle aioli

Beef Sliders

ground beef, house made potato buns, lettuce, pickle, caramelized onion, 1000 island dressing

House Made Flatbread

marinara, crispy prosciutto, thyme, fresh mozzarella, reduced balsamic, extra virgin olive oil, arugula

ENTRÉE

A choice of

USDA Prime Top Sirloin

whipped potato, fresh local market vegetables

Duroc Pork Chop

all natural, apple-brined, whipped potato, fresh local market vegetable

Skuna Bay Salmon

smashed baby red potato, grilled corn salsa, tequila lime beurre blanc

Jidori Half Chicken

whipped potato, fresh local market vegetables, pan jus

Charbroiled Teris Major Steak (8oz)

smoked mashed potatoes, caramelized pearl onion, haricot vert

DESSERT

A choice of

Seasonal Berry Pie

vanilla bean ice cream

Vanilla Bean Crème Brulee

served with seasonal berries

Chocolate Lava Cake

house made hazelnut ice cream, Frangelico caramel sauce, hazelnut toffee crunch

\$40 per person

not including tax and gratuity