

SUNDAY, JANUARY 25 – SUNDAY, FEBRUARY 1, 2026 \$62*^{pp}

Steak Centric Celebration

Starters

FRENCH ONION SOUP
trio of cheeses

SOUP DU JOUR
composed daily

THREE CHEESE & BASIL ARANCINI
crispy risotto, vodka sauce, freshly shaved pecorino

CALAMARI FRITTI
spicy cherry peppers, marinara, aioli

FUJI APPLE, BLEU CHEESE & BACON SALAD
candied pecans, chopped greens, champagne vinaigrette

The Steaks

FILET MIGNON cabernet reduction

MARINATED SKIRT STEAK chimichurri & crispy onion tangle

16oz DELMONICO RIBEYE whiskey peppercorn sauce

PEPPERCORN SEARED AHI TUNA lobster aioli

Each steak served with choice of Baked Potato, Mashed, Shoestring Fries, Toasted Broccoli or Green Beans

Sweets

GEORGE MARTIN BROWNIE SUNDAE
vanilla ice cream, chocolate ganache, caramel sauce,
M&M's®, whipped cream

OLD FASHIONED CARROT CAKE
cream cheese & walnut frosting

CHEF'S CHOICE
market inspired

Restaurant Week Three Course Prix-fixe Dinner Menu also available \$46pp

Two Course Prix-fixe Lunch Menu \$24pp, available 12pm-3pm