



**Restaurant Week Dinner 42**

Server 7 Days, 4 pm - Midnight  
(July 22nd - August 9th)

**Appetizer**

Soft Shell Crab  
Tempura (Add \$3)  
*Piquin Mango-Jicama Salsa*

Watermelon Salad  
*Arugula, Goat Cheese,  
Pinenuts*

Toasted Polenta Terrine  
*Sweet Sausage,  
Chianti-Tomato Jam*

Tonight's Soup

**Entrée**

Grilled Petite Filet Mignon (Add \$9)  
*Twice Baked Bacon-Broccoli Rabe Potato,  
Sweet & Sour Cipollini Onions, Red Wine*

Fresh Atlantic Salmon Filet  
*Roast Corn & Cous Cous "Risotto",  
Citrus, Chiles, Blood Orange Vinaigrette*

Spaghetti alla Chitarra  
*Gulf Shrimp, Garlic, Fresh Basil*

Chile Rubbed Pork Loin  
*Roast Corn-Pineapple Salsa, Crispy Onions*

**Dessert**

Cappuccino  
Panna Cotta  
*Candied Hazelnuts*

Apple Cinnamon  
Bread Pudding  
*Caramel & Vanilla Sauce*

Warm Chocolate Cake  
*Mixed Berries, Vanilla Gelato*