RESTAURANT WEEK
$35 PER PERSON
AUGUST 10 – 20
MONDAY – THURSDAY
DINNER ONLY

Featured Beverages

Not included in Restaurant Week pricing

PASSIONFRUIT MARGARITA
Dulce Vida Blanco, Fresh Lime Juice, Agave Syrup, Passionfruit Puree
$12

ORANGE CREAMSICLE MOCKTAIL
Starry, Vanilla Syrup, Orange Juice
$8

Appetizer

CHOICE OF

BLACKENED SHRIMP
Toasted Herb Breadcrumbs, Grape Tomato, Lemon, Crostini

BONELESS WINGS
Choice of Buffalo, BBQ, Zesty Garlic, Sweet Chili or Bee Sting Flavor, Served with Ranch or Blue Cheese

PEPPERONI FLATBREAD
San Marzano Tomato, Mozzarella, Hot Honey

INDIVIDUAL NACHOS
Cheese Blend, Pico de Gallo, Black Beans, Jalapeños, Guacamole, Sour Cream, Salsa
Add chicken +$3

Entrée

CHOICE OF

MISO-GLAZED SALMON
Roasted Mushrooms, Green Beans, Carrots, Sushi Rice, Furikake, Creamy Sriracha Dressing

SOUTHWEST BOWL
Grilled Chicken, Black Beans, Avocado, Pico de Gallo, Red Cabbage Slaw, Cilantro, Chimichurri Ranch, Crispy Tortilla Strips, Cotija Cheese, Steamed Rice

ALL AMERICAN SMASH BURGER
American Cheese, B&B Pickles, Lettuce, Onion, Secret Sauce

FISH & CHIPS
Beer-battered Cod, Coleslaw, Malt Vinegar Remoulade, Crispy Fries

STEAK FRITES
10oz Certified Angus Sirloin, Crispy Fries, Garlic Herb Butter
+$10 Entree Upgrade

Dessert

CHOICE OF

CARROT CAKE

SALTED CARAMEL SKILLET COOKIE
Vanilla ice cream

MILKSHAKE
Ask your server about our featured flavors
+$4 Upgrade

Beverage, tax and gratuity not included. Dine-in only.
A FACILITY FEE OF UP TO 3% WILL BE ADDED TO THE TOTAL OF EACH CHECK. THIS FEE IS NOT A TIP OR SERVICE CHARGE. AN 18% SERVICE CHARGE WILL BE ADDED TO THE TOTAL OF EACH CHECK FOR PARTIES OF 7 OR MORE.

Live!
RESTAURANT
WEEK