



## Restaurant Week 2026 Prix Fixe Menu

3 Course "À la carte" Meal \$ 35 Per Person

### -STARTERS-

1 Choice Of 11

**Seaweed Salad** – Marinated Wakame Seaweed, Sesame Seed, Mirin, Soy Reduction

**Maki Sushi Roll** – Choice Of One Of Our Maki Rolls From Our Sushi Menu

**Miso Soup** – Firm Tofu, Dashi White Miso Broth, Green Onions, Seaweed – gf

**French Onion Soup** – Caramelized Onions, Beef Bone Broth, Herbed Baguette Croutons, Provolone Cheese

**Wedding Soup** – Roasted Chicken Bone Broth, Mirepoix, Escarole, Meatballs, Ditalini Pasta, Asiago Cheese

**Pork Potstickers (4)** – Flash Fried, Soy Vegetable, Pork & Ginger Filling, Chilled Soba Noodle Salad, Spicy Mayo, Thai Chili

**Fish Taco** – Guinness Beer Battered Alaskan Cod, L&T, Creamy Coleslaw, Old Bay Remoulade, Flour Tortilla

**Bistro Salad** – Mesclun Greens, Heirloom Tomatoes, Carrot, Cucumber, Pepita Seeds, Asiago, Italian Herb Vinaigrette – gf

### -ENTREES-

1 Choice of 11

(Add 6oz Butter Poached Maine Lobster Tail – +\$20ea)

**Sushi Bar Tasting** – Choice of (1) Maki Roll And (1) Futo Maki Roll Off Our Sushi Menu

**Fish & Chips** – Guinness Beer Battered Alaskan Cod, Hand Cut French Fries, Traditional Creamy Coleslaw, Old Bay Remoulade

**Bistro Steak** – Char-Grilled 8oz Herb & Garlic Crusted Flat Iron Steak, Black Truffle Demi-Glace, Chef's Starch & Vegetable

**Chicken Carbonara** – Grilled Chicken Breast, Pesto, English Peas, Smoked Bacon, Cavatelli, Basil Cream, Asiago

**Vegetarian Pasta** – Root Vegetables, Heirloom Tomatoes, Peas, Swiss Chard Pepita Pesto Sauce, Romano, Orecchiette Pasta

**Crab Crusted Grouper** – Pan Roasted Red Grouper, Cajun Crab Crust, Lobster Cream Sauce, Chef's Grain & Vegetable

**Ramen Bowl** – Shoyu Pork Bone Broth, Root Vegetables, Bok Choy, 7 Min Egg, Chili Oil, Pork Dumplings, Ramen Noodles

**Spicy Poke Bowl** – Spicy Tuna or Salmon, Seasoned Sushi Rice, English Cucumber, Edamame Beans, Red Radish, Avocado,

Wakame Seaweed, Tempura Flakes, Soy Reduction, Pineapple Mango Salsa, Daikon – gf

### -DESSERTS-

1 Choice Of 11

**Crème Brule** – Ask Server For Today's Flavor, Whipped Cream – gf

**Key Lime Cheesecake** – Vanilla Bean Cheesecake, Key Lime Topping, Graham Cracker Crust, Whipped Cream and Berries

**Flourless German Chocolate Torte** – Rich Chocolate Flourless Cake, Dulce De Leche Coconut Topping, Fresh Berries – gf

**Death By Peanut Butter** – Rich Peanut Butter Fudge, Reese's Cup Crumble, Milk Chocolate Ganache, Fresh Berries

**Vanilla Bean Mousse** – Light And Fluffy Madagascar Vanilla Mousse, Fresh Berries, Whipped Cream – gf

gf – Can Be Made Gluten-Free Upon Request