

# ARIZONA RESTAURANT WEEK

44<sup>00</sup> Per Guest

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*Please select one from each category*

## STARTER

Caesar Salad • House Salad • Chopped Salad • Clam Chowder

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## ENTRÉE\*

USDA Prime 8oz Delmonico • 10oz House-Smoked Prime Rib  
Petite Bacon-Wrapped Bistro Filet • Wood Fire Half Roasted Chicken  
Hickory “Wrapped” Atlantic Salmon

### OPTIONS FOR ALL ENTREES

Lobster Style – 25<sup>99</sup> or Oscar Style – 16<sup>99</sup>  
*Served with Asparagus, and Béarnaise Sauce*

Surf & Surf or Surf & Turf – 16<sup>99</sup>  
*Add Louisiana shrimp scampi or sautéed scallops*

8oz King Crab Legs – 29<sup>99</sup>

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## ACCOMPANIMENT

Maple Mashed Sweet Potatoes  
Creamed Spinach • Sautéed Broccoli • Creamed Corn  
Yukon Gold Mashed Potatoes

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## DESSERT – Each 5<sup>99</sup>

Signature Butter Cake • Flourless Decadence Chocolate Cake

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## INCREDIBLY PRICED WINES

*Exclusively for Restaurant Week*

\$20 PER GLASS *or* \$75 PER BOTTLE

Archery Summit “Premier Cuvee” Pinot Noir,  
Willamette, Oregon 2015

Stonestreet “Monument Ridge” Cabernet  
Sauvignon, Alexander Valley, California 2014

\* These items are cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness especially if you have certain medical conditions.

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