

ARIZONA RESTAURANT WEEK

44⁰⁰ Per Guest

Please select one from each category

STARTER

Caesar Salad • House Salad • Chopped Salad • Clam Chowder

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 – 25⁹⁹ or Oscar Style – 16⁹⁹
Served with Asparagus, and Béarnaise Sauce

Surf & Surf or Surf & Turf – 16⁹⁹
Add Louisiana shrimp scampi or sautéed scallops

8oz King Crab Legs – (MKT)

ACCOMPANIMENT

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

DESSERT – Each 5⁹⁹

Signature Butter Cake • Flourless Decadence Chocolate Cake

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.
