



RESTAURANT WEEK WINTER 2026

2 COURSE LUNCH | SELECT ONE FROM EACH COURSE

APPETIZER SELECTIONS PLEASE SELECT ONE

SOUP OF THE DAY

BEET SALAD *roasted beets, honey yogurt, citrus, goat cheese, candied walnuts*

REDEYE SALAD *mixed lettuces, goat cheese, candied walnuts, seasonal fruit, honey mustard vinaigrette*

FRIED CALAMARI *yuzu aioli*

JUMBO LUMP CRAB CAKE *spaghetti squash, shrimp reduction | supp 8*

SHRIMP COCKTAIL *paradise U12*

ENTRÉE SELECTIONS PLEASE SELECT ONE

CHICKEN COBB SALAD *avocado, blue cheese, bacon, egg, tomato*

CHICKEN BREAST “COQ AU VIN” *mashed potatoes, winter vegetables*

BEST VEGETARIAN TERIYAKI BOWL | ADD TERIYAKI GLAZED SALMON SUPP 8
sautéed spinach, mushrooms, roasted peppers, bok choy, brown rice

SEARED HALIBUT *coconut ginger sauce | supp 10*

SALMON & WILD MUSHROOMS *grilled asparagus, cauliflower purée*

BONE-IN SIRLOIN *12 oz, french fries | supp 10*

\$30.00 PER PERSON PLUS TIP AND TAX

The Restaurant Week Menu is Not Intended for Group Dining or Used for Private Events

We look forward to accommodating you! Feel free to make any special requests, and please inform us of any allergies.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.*

The Fireman Hospitality Group is family owned. Artwork by Shelly Fireman, Mark Kostabi and Ron Mehlman



RESTAURANT WEEK
LUNCH