



PRIX-FIXE

3 COURSES | \$65.00

INCLUDES COMPLIMENTARY GLASS OF PROSECCO

SELECT ONE FROM EACH COURSE

APPETIZER

SOUP OF THE DAY

REDEYE SALAD

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

SUSHI NIGIRI

KOREAN SWEET & SPICY POPCORN CHICKEN

SHRIMP COCKTAIL

paradise u12

ENTREES

ROASTED CHICKEN

sweet pea puree, fingerling potatoes, pearl onions, bacon jam

JUMBO LUMP CRAB CAKE & GRILLED SHRIMP

roasted spaghetti squash, lobster reduction

SALMON & WILD MUSHROOMS

grilled asparagus, cauliflower purée

BONE-IN SIRLOIN

Charred Broccoli, Bearnaise

DESSERT

CHEESECAKE

CHOCOLATE CAKE

STRAWBERRIES & CREAM

ICE CREAM

ADD

THE PHANTOM COCKTAIL

(\$15 SUPPLEMENT)

*woodford bourbon, sweet vermouth, campari, bergamot syrup,
finished with bergamot & rose-infused smoke*



PRIX-FIXE

AVAILABLE SUNDAY - FRIDAY

Executive Chef: *Jae Ahn* **General Manager:** *Richard Sanchez* **Culinary Director:** *Brando DeOliveira*

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

**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