



RESTAURANT WEEK SUMMER 2025

2 COURSE LUNCH | SELECT ONE FROM EACH COURSE

APPETIZER SELECTIONS

PLEASE SELECT ONE

SOUP OF THE DAY

SUMMER SALAD *watermelon, cherry tomato, cucumber, pickled shallot, mint*

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

SPICY TUNA & AVOCADO ROLL *tempura flakes*

JUMBO LUMP CRAB CAKE *roasted corn, 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, roasted heirloom baby carrots*

GRILLED TERIYAKI SALMON BOWL | **SUPP 10**
sautéed spinach, mushrooms, roasted peppers, bok choy, brown rice

SALMON & WILD MUSHROOMS *grilled asparagus, cauliflower purée*

BONE-IN SIRLOIN *12 oz, french fries* | **supp 15**

BEST VEGETARIAN TERIYAKI BOWL
seasonal mushrooms, sautéed spinach, roasted peppers, bok choy, brown rice

\$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