



# RESTAURANT WEEK WINTER 2026

## 3 COURSE DINNER

### 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

#### KOREAN SWEET & SPICY POPCORN CHICKEN

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

**SHRIMP COCKTAIL** paradise U12

### ENTRÉE SELECTIONS

PLEASE SELECT ONE

**CHICKEN BREAST "COQ AU VIN"** mashed potatoes, winter vegetables

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

**SEARED HALIBUT** coconut ginger sauce | **SUPP 10**

**SALMON & WILD MUSHROOMS** grilled asparagus, cauliflower purée

**PORK CHOP** ale glaze, three-leaf salad, grain mustard vinaigrette

### DESSERT SELECTIONS

PLEASE SELECT ONE

#### ICE CREAM – SINGLE SCOOP

chocolate, vanilla, raspberry or lemon sorbet

**CHOCOLATE BLACKOUT CAKE** whipped cream

**STRAWBERRIES & WHIPPED CREAM**

**NEW YORK CHEESECAKE** fresh strawberries, chocolate sauce

**\$60.00 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*



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DINNER