



# 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*



RESTAURANT WEEK  
DINNER