



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 *roasted corn, 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