



Restaurant Week

3 COURSES // \$60

Cocktail Feature

VIOLET PARADOX

Gin, Crème de Violette, Orange liquor,
Lemon juice, Pernod rinse.

FIRST COURSE

select one

OYSTERS ROCKEFELLER

OAK SALAD

Mixed Greens, Egg, Pancetta, Cucumber, Tomato,
Red Onion, Creamy Herb Vinaigrette

BEEF CARPACCIO

Arugula, Parmesan, Truffle Aioli

SECOND COURSE

select one

LOCAL GROUPER

Herb Risotto, Root Vegetables

C.A.B. TENDERLOIN

Pommes Puree, Haricot
Verts, Sauce Bordelaise

HOUSEMADE PASTA

Campanelle, Leeks, Butternut
Squash, Sage Beurre Blanc

Additions

CRAB CAKE +\$23

6 oz LOBSTER TAIL +\$39

GRILLED SHRIMP +\$19

FOIE GRAS +\$25

DESSERT

SELECTION OF ICE CREAM OR SORBET

S'MORES SUNDAE

Graham Cracker Ice Cream, Cookie Butter Mousse,
Toasted Marshmallow, Chocolate Cake

ORANGE CREAMSICLE BAR

Vanilla Jaconde, Orange Vanilla Mousse, Orange Marmalade