

# May Three Course Prix Fixe

85 Per Person  
with wine pairing add 20

## First Course (choose one)

### Southwest Salad

*romaine lettuce, sweet corn, red onion, carrots, jicama,  
cotija cheese, cilantro dressing, crispy tortilla strips*

### Crispy Pork Confit Torpedo

*braised pork, mozzarella cheese  
chipotle crema*

## Second Course

### Prime Skirt Steak

*sweet corn, avocado salsa*

### Tequila Tiger Prawns

*red rice, tequila cream sauce, micro cilantro*

## Suggested Wine Pairing

2021 Neyers "Vista Notre"

**Zinfandel**

*California*

2023 Dan Kosta Admire

**Pinot Noir**

*Sonoma Coast*

## Dessert

### Churro Cheesecake

*puff pastry, cinnamon sugar*

*(no substitutions, no split plates please)*



### Burger Tuesday

*8 oz wagyu, sharp white cheddar  
bacon jam, comeback sauce, lettuce  
tomato, house made brioche bun  
steak fries 35*

### Wellington Wednesday

*6 oz prime filet mignon  
dijon mushroom duxelle, puff pastry  
au potatoes, garlic green beans  
cabernet demi-glaze 75*

### Prime Rib Thursday

*12 oz slow roasted prime ribeye  
yukon gold mashed potatoes  
asparagus, au jus 72*

*\*limited availability\**