

TRIO

G R I L L

RESTAURANT WEEK MENU

\$55

FIRST COURSE
choice of

SOUP OF THE DAY
Chef's selection

BACON & BLUE
iceberg wedge, Nueske's bacon, oven roasted
tomatoes, hickory smoked blue cheese dressing

TUNA TARTARE NACHOS*
wonton chips, wasabi guacamole,
pickled ginger cream, dried seaweed,
diced raw tuna, tobiko

ENTRÉES
choice of

GRILLED CHICKEN PAILLARD
wilted spinach, macerated sultanas, prosciutto, pine
nuts, caper parsley relish, shaved parmesan,
rosemary jus

DUROK PORK CHOP
12 oz, sweet potato puree, apple butter, baby kale,
sauce Robert

PAPPARDELLE BOLOGNESE
braised beef ragout, egg pappardelle, shaved parmesan

HICKORY SMOKED ATLANTIC SALMON*
root vegetable hash, brussels sprouts, sweet potato puree,
warm bacon vinaigrette, vin cotto

DESSERTS
choice of

DARK CHOCOLATE TORTE
Grand Marnier crème anglaise, Luxardo cherry,
chocolate pearls, whipped cream

CARROT CAKE
cream cheese butter cream, candied walnuts,
chai anglaise

KEY LIME PIE
toasted coconut crust, mojito reduction,
berry coulis, meringue brûlée

\$70

includes choice of any wine by the glass
excludes reserve wines

FIRST COURSE
choice of

SOY GLAZED PORK BELLY
cucumber wakame salad, furikake, spicy aioli

BACON & BLUE
iceberg wedge, Nueske's bacon, oven roasted
tomatoes, hickory smoked blue cheese dressing

CLASSIC JUMBO SHRIMP COCKTAIL
three chilled jumbo shrimp, cocktail sauce, lemon

ENTRÉES
choice of

DAILY SPECIAL
Chef's selection

PAN SEARED DAYBOAT SCALLOPS*
fall ratatouille, baby kale, butternut squash puree,
brown butter

SESAME SEARED TUNA*
nori aioli, pickled ginger salsa, charred Japanese pan
noodles, vegetable stir fry

BONELESS RIBEYE* | + \$10
14 oz CAB, whole roasted sweet shallot

FILET MIGNON* | + \$15
7 oz CAB, whipped potatoes,
grilled asparagus, Chianti jus

DESSERTS
choice of

DARK CHOCOLATE TORTE
Grand Marnier crème anglaise, Luxardo cherry,
chocolate pearls, whipped cream

CARROT CAKE
cream cheese butter cream, candied walnuts,
chai anglaise

KEY LIME PIE
toasted coconut crust, mojito reduction,
berry coulis, meringue brûlée

RESTAURANT WEEK WINES

TEMPRANILLO, SARDON Pairs well with: Grilled Chicken Paillard

CABERNET, DAOU Pairs well with: Boneless Ribeye

PINOT NOIR, SEAN MINOR Pairs well with: Hickory Smoked Atlantic Salmon

\$45

We are happy to accommodate dietary restrictions, but we kindly ask that you limit substitutions.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*