

**Fall 2018 Price Fix Menu**

**First Course**

**Baby Greens**

Cherry Tomatoes, Fuji Apple, Sliced Fennel tossed in House Vinaigrette

**Soup of the Day**

Made fresh daily

**Entrée’s**

**Carne Asada**

Grilled Marinated Flank Steak with Chive Mashed Potatoes, Charred Onion,

Broccolini and Cilantro Chimichurri

**Crispy Skin Barramundi Filet**

Asian Sea Bass in Garlic Oregano Aioli, with Basmati Rice,

Seasonal Vegetables & Charred Lemon

**Pistachio Pesto with Chicken**

Fettuccini, Red Bell Pepper, Squash, Slow Roasted Tomatoes

in a Pistachio Pesto Cream Sauce

**Dessert**

Choice of any of our Homemade Desserts!

**\*$30 per person**

\*Excludes Sales tax and Gratuity, \*Monday-Thursday 5:00pm to close \*No Substitutions.