

THE GRILL

Restaurant Week Dinner Menu \$29.95

- Appetizers -

Smoked Scallops - over mixed greens drizzled with tarragon oil.

Grilled Romaine Hearts Salad - with bleu cheese dressing, blistered cherry tomatoes and smoked bacon crumble.

Split Pea and Ginger Carrot Gazpacho (Soup)

- Entrees -

Pan Seared Scallops and Basil Pesto Pasta - with blistered cherry tomatoes.

Bleu Cheese and Mushroom Stuffed Filet Mignon - served with garlic mashed potatoes, and grilled asparagus.

Ramen Noodle Bowl - house made broth with grilled chicken, carrots, sweet potatoes, cilantro, green onions, pea pods and broccoli.

- Desserts -

Lemon Olive Oil Cake - with a medley of fresh mixed berries topped with whipped cream.

Strawberry Cheesecake - New York cheesecake topped with macerated strawberries.