

# Restaurant Week

In addition to our regular menu, we will be offering two special menus for Restaurant Week

**July 23-August 17**

Monday - Friday-Lunch & Dinner

Saturday & Sunday-Dinner

## Lunch Menu

### APPETIZERS

**Watermelon Salad**  
poppy seed yogurt,  
ruby streak mustard greens

**Crab Fritters**  
grilled avocado,  
chive aioli, fris e

**Heirloom Cherry Tomato Bruschetta**  
whipped ricotta, smoked sea salt, opal basil

### ENTR ES

**Octo Taco**  
harissa aioli, chorizo, pickled fresno chili,  
grilled corn salsa

**Pan Seared Hawaiian Kanpachi**  
panzanella salad, tuscan kale,  
beef steak tomato vinaigrette

**Grilled Lamb Chops**  
herb couscous, persian cucumber,  
asparagus coulis

*\$26*

## Dinner Menu

### APPETIZERS

**Watermelon Salad**  
poppy seed yogurt,  
ruby streak mustard greens

**Grilled Local Corn**  
garlic aioli, mint, hazelnut, pecorino,  
white truffle oil

**Hawaiian Kanpachi Ceviche**  
mezcal, lime, cucumber, black lava salt

### ENTR ES

**BBQ Short Ribs**  
grilled wax beans, chimichurri, crispy shallots

**Pan Seared Eden Brook Trout**  
corn & crab hash, fingerling potato,  
scallion vinaigrette

**Lobster Risotto**  
fennel, leek, lemon zest

### DESSERTS

**Aged Manchego**  
**Chocolate Chubbie Sundae**

*\$42*