

Father's day



3 COURSE MENU



A LA CARTE:

APPETIZERS \$16

ENTRÉES \$35 • DESSERTS \$9

June 15-16 (5pm - Close) • June 17 (12pm - Close)

Appetizers

Scallop Carpaccio

Thinly Sliced Cucumber, Scallop, Heirloom Tomatoes, Mandarin Oranges, Balsamic Reduction, Yuzu, Rokusuke Salt & Togarashi Pepper

Spicy Tempura Lobster Lettuce Wraps

*Tempura Lobster Tossed in Spicy Teriyaki Sauce
Served with Cucumber Salad on Bibb lettuce*

Entrées

Baked Halibut

Baked Halibut on a Red Beet Brown Rice Risotto with a Lobster Saffron Sauce

Cowboy Prime Rib

*Slow Roasted Prime Rib Served with Rosemary-Garlic Mashed Potatoes
and Accompanied with Roasted Vegetables*

Desserts

Homemade Pizookie

*White Chocolate, Macadamia Nut Cookie Topped with Vanilla Ice Cream,
Whipped Cream, & Raspberry Sauce*

Chocolate Turtle Cake

Topped with Roasted Carmel Pecan