

Restaurant Week Menu

(\$35 appetizer, entrée & dessert)

APPETIZERS =

Tuna Tartare

Avocado, capers, cucumber & cilantro

O Grilled Peach Salad

Arugula, feta cheese, basil, & balsamic vinaigrette...Add any protein !!!

Watermelon Salad

Arugula, olives, vegan Parmesan cheese & mint lemon dressing

• Vegan Steak Taco (2)

Topped with mashed potatoes, vegan cheese, & chimichurri sauce

= ENTRÉE =

New York Steak Churrasco (120z)

Served with french fries and chimichurri

Salmon with lemon Parmesan Shrimp

Served with potato wedges

Mix Burger Chicken/Beef

Gouda & american cheese, lettuce, bacon, & onion rings, mayo/BBQ sauced.

Served w/fries

O Crispy Tofu Bowl

Red quinoa, red onions, cucumbers, cashews, parsley & crispy tofu, topped with our house made Thai sweet chili sauce

O Vegan New York Steak

Topped with sautéed mushrooms and onions, served with asparagus and fingerling potatoes

— DESSERT =

Financier Cake (Almond)

Served with a scoop of vanilla ice cream

Tres Leches Cake

• Pear on red wine

Served with a scoop of vanilla ice cream

O Choco-Cherry Cake

