



RESTAURANT WEEK MENU

APPETIZER (CHOICE OF ONE)

DIABLO SUSHI ROLL

avocado, cucumber, crab meat, shrimp with crispy onions, salsa diablo, kimchi sauce & ponzu sauce (4 piece)

QUINOA STREET CORN SALAD

warm quinoa, roasted street corn, avocado, cucumber, diced red & green peppers, queso fresco, mixed greens & lemon vinaigrette

ENTREE (CHOICE OF ONE)

HERB ROASTED CHICKEN

rosemary & thyme marinated roasted chicken breast, garlic mashed potatoes & parmesan asparagus

BABY BACK BBQ RIB FAJITAS

ancho bbq glazed & marinated ribs (1/2 rack), sautéed peppers, onions, pico de gallo, crema, mixed cheese, black beans, red rice & choice of flour or corn tortillas

PAN SEARED SALMON

pan-seared salmon filet, slow-roasted street corn salad with blistered cherry tomatoes, queso fresco, mixed greens & lemon vinaigrette

AUTUMN HARVEST GRAIN BOWL

warm cilantro-lime quinoa, roasted butternut squash, sweet corn, black beans, cherry tomatoes, queso fresco, pepitas, chipotle aioli & lime

DESSERT

CARAMEL FLAN

with seasonal berries & a passionfruit reduction

