



RESTAURANT WEEKS

OPTIONAL COURSE

GRILLED YELLOWFIN AHI TUNA

PINEAPPLE-CUCUMBER SALSA, SPICY PONZU, AVOCADO CREMA,
RED & GREEN TOBIKO, MICRO CILANTRO

\$15

FIRST COURSE

KIRBY'S CAESAR SALAD

HERB CROUTONS

TRADITIONAL REDFISH CEVICHE

BLACKENED TOSTADAS

CHILI-SOAKED BURRATA

JALAPEÑO GAZPACHO, MARINATED BABY HEIRLOOMS,
TOASTED HAZELNUTS, CHILI OIL, BASIL OIL, SOURDOUGH TOAST

SUMMER SALAD

ARUGULA, GRILLED PEACHES, BLUEBERRIES, GRAPE
TOMATOES, RED ONION, FETA CHEESE, CANDIED WALNUTS,
CHAMPAGNE VINAIGRETTE

BEETROOT & FETA SPREAD

SMOKED FETA CRUMBLES, ALEPPO PEPPER, MICRO GREENS,
SWEET PEPPERS AND CRACKERS

SECOND COURSE

5 OZ FILET MIGNON

Upgrade: 7 oz Filet Mignon | \$10 or 10 oz Filet Mignon | \$20

COLD SMOKED OR REGULAR, SUSIE'S MASHED POTATOES,
COGNAC PEPPER, ROQUEFORT, BERNAISE SAUCE

GRILLED HONEY GLAZED CHICKEN BREAST

CAVATAPPI PASTA WITH LEMON-HONEY MUSTARD CREAM SAUCE

GRILLED GARLIC-HERB SHRIMP

COCONUT LEMONGRASS RISOTTO & AGAVE,
MANGO-LIME COULIS

BRAISED BONELESS BEEF SHORTRIB

CABERNET BEEF-HERB JUS, PURPLE SWEET POTATO MASH,
CRISPY ONIONS

Compound Butter Enhancements

\$8 Black Garlic | \$15 Black Truffle | \$10 Smoked Jalapeño & Blue Cheese

DESSERT

PEACH COBBLER TIRAMISU

CHEESECAKE WITH CHOICE OF TOPPING
BLUEBERRY CRUMBLE OR TURTLE

\$55 PER GUEST | AUGUST 10TH - SEPTEMBER 7TH