



# ARIZONA RESTAURANT WEEK

september 19 - 28

CHOOSE ONE ITEM FROM EACH COURSE  
\$55 PER PERSON\*

## APPETIZER

BLUE CRAB CAKE	succulent blue crab meat, panko crumbs, vegetables, cayenne pepper, herbs, zesty Cajun remoulade
WAYGU BEEF SLIDERS	flame-grilled American Wagyu beef, BBQ sauce, mozzarella, crispy onion strings, horseradish-sweet pickle aioli, brioche bun
CAPRESE PLATTER (GF)	fresh mozzarella, fresh basil, beefsteak tomato, roasted red pepper, housemade balsamic vinaigrette, balsamic reduction

## ENTREE

12 OZ RIBEYE WITH PEPPERCORN BUTTER (GF)	USDA Choice 12 oz. ribeye, housemade peppercorn butter, mashed potatoes
PISTACHIO CRUSTED CALIFORNIA HALIBUT	fresh halibut fillett., housemade pistachio-panko crust, orzo tossed with garlic-spinach and marinated roasted tomatoes

## DESSERT

NY STYLE CHEESECAKE	housemade with graham cracker crust, raspberry sauce
VEGAN BANANA CAKE (GF, V)	whipped coconut icing, caramel drizzle

\*price is per person and does not include beverage, tax or gratuity. no split plates.