



APPETIZER

Selection of two appetizers from appetizer list

STARTER

Caesar

Baby Romaine Leaf, Monsieur Caesar Dressing,
Aged Parmesan and Spanish Anchovies

Shrimp Gazpacho

Grilled Shrimp Chilled, Diced Tomato, Onion, Celery, Cilantro,
Lime Clamato Sauce, Avocado, Flour Tortilla

ENTREE

Grilled Salmon

Grilled and Baked with Mango Chutney
Sautee Spinach, Potato Soufflé

Garlic Chicken Breast

Garlic Seasoned Chicken Breast Pan Seared and Oven Roasted,
Forest Mushroom Cream Sauce, Spinach and Garlic Fried Rice

Sesame Crusted Ahi

G1 Ahi Sesame Furikake Crusted Pan Seared Lightly,
Sliced Sashimi Style, Garlic Butter Soy, Bok Choy Salad, Edamame Sushi
Rice

Coffee Rubbed Flat Iron Steak

Potato soufflé, Steamed Asparagus, Cabernet sauce

DUO OF DESSERT

Chocolate Lava Cake

Rich Chocolate Cake, Warm Liquid Chocolate Caramel Center

Crème Brulee

Vanilla Bean Crème Brulee with Fresh Seasonal Berries

\$73 per person plus tax and 20% gratuity