

# **\$25.00 Prix Fixe Restaurant Week Dinner**

## **First Course**

### **Shrimp & Feta**

*Sautéed baby shrimp with onions peppers & Kalamata Olives in a rich tomato sauce, topped with crumbled feta and served with toast points*

**\*Wine recommendation – Matua Sauvignon Blanc - \$6.00\***

### **Grilled Haloumi**

*traditional Cypriot goat cheese, sliced, grilled and served on toast points with honey and grapes*

**\*Wine recommendation – William Hill Chardonnay or Pinot Noir - \$7.00\***

### **Village Salad**

*Vine ripe tomatoes, Kalamata olives, red onion & cucumber drizzled with red wine vinegar and olive oil.*

**\*Wine recommendation – Matua Sauvignon Blanc - \$6.00\***

### **Wedge Salad**

*Crisp iceberg wedge with diced hard-boiled eggs, crumbled blue cheese & warm bacon vinaigrette*

**\*Wine recommendation – J Pinto Gris - \$9.00\***

## **Second Course**

### **Steak Au Poive**

*New York Strip Steak pressed in cracked black pepper & seared to your liking. Topped with an au poive sauce and served with braised red cabbage & garlic mashed potatoes.*

**\*Wine recommendation – Chateau St Jean Cabernet - \$7.00\***

### **Flight of Steak**

*For the indecisive among us, or for those that just want it all, enjoy a flight of three cuts of beef. Eye of Rib, New York Strip and Tenderloin, all cooked medium rare and served with caramelized onions and bearnaise.*

**\*Wine recommendation – Beringer Knights Valley Cabernet - \$9.00\***

**\*Flight of Reds – Louis Latour Pinot Noir, Priest Cabernet, Septima Malbac - \$15.00\***

### **Chilean Sea Bass**

*Pan Seared Sea Bass, served over roasted yellow pepper grits and finished with a roasted poblano pepper sauce.*

**\*Wine recommendation – Talbott Chardonnay - \$8.00\***

## **Third Course**

*Homemade New York Cheesecake*

*Peanut Butter & Chocolate Molten Cake*

*Key Lime Pie*

**\*Wine recommendations are additions to the Prix Fixe Menu and prices per glass are noted. Bottle Prices available. \***