



ARIZONA RESTAURANT WEEK

\$55 Per Guest

Please select one from each category

STARTER

Caesar Salad • House Salad • Chopped Salad • Clam Chowder

ENTRÉE*

USDA Prime 8oz Delmonico

USDA Prime 8oz New York Strip

USDA Prime 10oz Prime Rib

Wood Fire Half Roasted Chicken • Atlantic Salmon

OPTIONS FOR ALL ENTREES

Lobster Style – 49⁹⁹ or Oscar Style – 29⁹⁹

Served with Asparagus, and Béarnaise Sauce

Surf & Surf or Surf & Turf – 27⁹⁹

Add Louisiana shrimp scampi or sautéed scallops

ACCOMPANIMENT

Maple Mashed Sweet Potatoes

Creamed Spinach • Sautéed Broccoli • Creamed Corn

Yukon Gold Mashed Potatoes

DESSERT – EACH 5⁹⁹

Signature Butter Cake • Flourless Decadence Chocolate Cake

INCREDIBLY PRICED WINES

Exclusively for Restaurant Week

\$20 PER GLASS *or* \$75 PER BOTTLE

Belle Glos, “Las Alturas,” Pinot Noir

Quilt Cabernet Sauvignon

* These items are cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness especially if you have certain medical conditions.
