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## ARIZONA RESTAURANT WEEK

\$55 Per Guest

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*Please select one from each category*

### STARTER

Caesar Salad • House Salad • Chopped Salad • Clam Chowder

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### 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 – 49<sup>99</sup> or Oscar Style – 29<sup>99</sup>**

*Served with Asparagus, and Béarnaise Sauce*

**Surf & Surf or Surf & Turf – 27<sup>99</sup>**

*Add Louisiana shrimp scampi or sautéed scallops*

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### ACCOMPANIMENT

Creamed Spinach • Sautéed Broccoli • Creamed Corn  
Yukon Gold Mashed Potatoes

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### DESSERT – EACH 5<sup>99</sup>

Signature Butter Cake • Flourless Decadence Chocolate Cake

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### 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.

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