



Restaurant Week Lunch Specials
July 7th to July 19th 2026

~ Three Course Lunch ~
\$29.00

Starters

(Choose One)

Soup du Jour Cup

Fried Brussel Sprouts

Nacho Libre!

*Fried Blue Corn Tortilla Chips/ Salsa Cheese Sauce/ Bacon Crunch
Pickled Jalapenos/ Sour Cream*

Any Side Salad

Entrée

(Choose One)

Flatbread of the Week

Summer Chicken Caprice

*Ciabatta Roll/ Marinated Grilled Chicken Breast/ Melted Fresh Mozzarella
Fresh Crimson Tomato Slice/ Pesto Aioli/ Lettuce*

Parisian Egg Salad Sandwich

Warm Croissant/ Truffled Eggs Salad/ Prosciutto Crisp/ Tomato Confit/ Arugula

Jumbo Shrimp Salad

Lettuce/ Tomato/ Buttered Bun/ Double Dipped Fries/ Dill Pickle

The Hen in the Pen

*Home Made Chicken Salad/ Heirloom Tomatoes/ Bibb Lettuce
Applewood Bacon/ Double Dipped Fries/ Pickle / Choice of Bread*

Boomtown Smash Burger - Single

*Char Crust Smashed Angus Beef Patty/ Pretzel Bun/ Sharp Cheddar/ Sauteed Onions
Slice Pickled Jalapeno/ Yum-Yum Sauce/ Chopped Lettuce*

Dessert

(Choose One)

Crème Brulé, Chocolate Seduction or Lemon Meringue Tartelette

We apologize, but we are not able to make substitutions.



Restaurant Week Dinner Specials
July 7th to July 19th, 2026

~ Three Course Dinner ~
\$49.00

Starters

(Choose One)

Soup du Jour

Flatbread of the Week

Any Salad

Crimson Beet Salad, Classic Caesar or Pacific Rim

Buffalo Chicken Wings

Celery & Carrots Sticks/ Ranch or Bleu Cheese Dip

Sapphire Tuna Sashimi Board

*Tamari Marinated Slice Ahi Tuna/ Wasabi Kewpie Mayo/ Marinated Cucumber Coins
Pickle Ginger/ Sesame Seeds/ Micro Greens*

Entrée

(Choose One)

Peri-Peri Chicken (GF)

*Marinated Grilled Chicken Breast/ House Peri-Peri Sauce
Rustic Blue Mash Potatoes/ Grilled Asparagus*

Pan Toasted Gnocchi (VEG)

*Sauteed Gnocchi/ Lions Mane Mushrooms Medley/ Sauteed Fresh Spinach
House Made Marinara Sauce/ Toasted Pine Nuts/ Table Side Parmesan*

Grilled Bistro Filet

Grilled Sliced Teres Major/ Bearnaise Sauce/ Pave Potato/ Grilled Asparagus Spears

Blackened Grouper

*Pan Seared Grouper Filet in House Blacken Spice Blend
Garden Rice/ Crispy Onions / Lemon Wedge*

Dessert

(Choose One)

Crème Brulée

Chocolate Seduction

Lemon Meringue Tartelette

We apologize, but we are not able to make substitutions.