

# ARIZONA RESTAURANT WEEK

\$44 Per Guest

*Please select one from each category*

## STARTER

Caesar Salad • House Salad • Chopped Salad • Clam Chowder

## ENTRÉE\*

USDA Prime 8oz Delmonico • 10oz House-Smoked Prime Rib

USDA Prime Petite Bacon-Wrapped Bistro Prime Filet

Wood Fire Half Roasted Chicken • Hickory “Wrapped” Atlantic Salmon

### OPTIONS FOR ALL ENTREES

Lobster Style – 33<sup>99</sup> or Oscar Style – 18<sup>99</sup>

*Served with Asparagus, and Béarnaise Sauce*

Surf & Surf or Surf & Turf – 18<sup>99</sup>

*Add Louisiana shrimp scampi or sautéed scallops*

8oz King Crab Legs – (MKT)

## ACCOMPANIMENT

Maple Mashed Sweet Potatoes

Creamed Spinach • Sauteed Broccoli • Creamed Corn

Yukon Gold Mashed Potatoes

## DESSERT – Each 5<sup>99</sup>

Signature Butter Cake • Flourless Decadence Chocolate Cake

## INCREDIBLY PRICED WINES

*Exclusively for Restaurant Week*

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

2018 Chappellet Mountain Cuvée Proprietor’s Blend

2018 Belle Glos Las Alturas Pinot Noir

\* 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.