

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 • House Smoked 10oz Prime Rib
Bacon-Wrapped Bistro Prime Filet • Wood Fire Half Roasted
Chicken • Cedar “Wrapped” Atlantic Salmon

OPTIONS FOR ALL ENTREES

Lobster Style – 39⁹⁹ or Oscar Style – 18⁹⁹

Served with Asparagus, and Béarnaise Sauce

Surf & Surf or Surf & Turf – 18⁹⁹

Add Louisiana shrimp scampi or sautéed scallops

8oz King Crab Legs – (MKT)

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

Archery Summit “Dundee Hills” Pinot Noir
ZD Winery 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.