

RESTAURANT WEEK

2008

Choice of:

AVACADO & CRAB MEAT GAZPACHO

chilled gazpacho soup, topped with fresh crab meat

FIELD GREENS

*with artichoke hearts & toasted almonds
in an aged balsamic-basil olive oil vinaigrette*

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Choice of:

TORTILLA-CRUSTED MAHI MAHI

*with a cilantro-lime butter &
served with fresh steamed asparagus*

CENTER-CUT NEW YORK STRIP

*mesquite-grilled; served with spicy tomato BBQ sauce &
served with garlic roasted red potatoes*

PARMESAN-CRUSTED CHICKEN BREASTS

*pan sautéed; with sundried tomato dill butter &
served with fresh steamed green beans*

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Choice of:

CHOCOLATE TRUFFLE PIE

double fudge slice of rich chocolate on a chocolate cookie crust

BROWNIE-NUT CHEESECAKE

homemade fudge brownie chunk & pecan halves in rich cheesecake with warm caramel sauce & white chocolate shavings

DEEP-DISH KEY LIME PIE

a tart double lime filling with a graham cracker crust

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CENTRAL MARKET ADDITIONAL FOURTH COURSE

HOUSE-SMOKED ATLANTIC SALMON

served over a toasted crustini & topped with dill cream