

# OC Restaurant Week Dinner Menu



\$30

## starters

choice of

### soup du jour

chef's daily creation

### california greens

petite greens, romaine, grape tomatoes, pine nuts, parmesan, champagne vinaigrette

### caesar salad

romaine, parmesan, white anchovy, croutons

## entrees

choice of

### vegetable rigatoni

mushrooms, brussel sprouts, broccolini, pomodoro sauce

### skuna bay salmon club

grilled salmon, toasted sourdough, crisp lettuce, avocado, tomato, bacon, lemon dill aioli

### top sirloin

barley risotto, portabello, grilled tomato, demi-glace

## desserts

choice of

### chocolate almond cake

or

### mango and raspberry sorbet

\$40

## starters

choice of

### soup du jour

chef's daily creation

### california greens

petite greens, romaine, grape tomatoes, pine nuts, parmesan, champagne vinaigrette

### avocado & tomato salad

heirloom tomato, avocado, red onion, mixed greens, bell peppers, orange-cumin dressing

## entrees

choice of

### grilled sea scallops

coconut bacon rice, broccoli rabe, butternut beurre blanc

### prime new york

roasted pee-wee potato, bloomsdail spinach, boursin butter

### free range chicken breast

chipotle potato puree, grilled green scallions, orange-tequila sauce

## desserts

choice of

### chocolate molten cake

or

### crème brulee

All entrees include choice of soft drink, iced tea, or coffee/tea