



RESTAURANT WEEK MENU

For the week of October 1-8, 2009

Fixed price: \$25

FIRST COURSE

Choice of One Item

Monterey Bay Green Salad

Mixed spring greens topped with carrots, cucumber, tomato, roasted corn & crispy fried onions, with your choice of dressing.

Soups:

New England Clam Chowder

Rich clam broth with minced ocean clams, potatoes, onions, celery, cream, garlic, Fumé Blanc, fresh herbs & a hint of cream Sherry.

French Onion

Caramelized sweet onions, with a touch of fresh thyme & Marsala. Topped with garlic crostini & melted Ementhaler cheese.

-Or-

Soup Du Jour

Please ask your server about our soup selection.

Paradise Beach Quesadilla

Cheddar & Jack cheeses, caramelized red onion & chipotle aioli grilled in a sun-dried tomato infused tortilla. Served with sour cream, avocado & pico de gallo.

SECOND COURSE

Choice of One Item

Creekstone New York Steak with Goat Cheese Stuffed Portabella

Creekstone Angus New York steak served atop a Goat cheese stuffed grilled Portabella mushroom
Accented with a port infused demi-glace.

Gary's "Hawaiian Style" Baby Back Pork Ribs

Full rack of tender ribs served with Island slaw, crispy tempura battered garlic fries and citrus infused Barbeque sauce.

Haleakala Lava Flow Prawns

Tiger prawns sautéed with garlic, Hawaiian pineapple, paradise spice mix & a splash of Pinot Grigio.

THIRD COURSE

Choice of One Item

Belgian Dark Chocolate Mousse

Crème Brulee



Beverage, tax and gratuity not included