



Santa Cruz Restaurant Week \$25

APPETIZERS

Organic Baby Lettuce Salad
with glazed walnuts, feta cheese and Balsamic vinaigrette.

French Onion Soup
gratined with gruyere cheese on a toasted crouton.

Buffalo Wings
with blue cheese dipping sauce and pickled cucumbers.

ENTREES

Chicago Baby Back Ribs
Hickory smoked, slow cooked and basted with our famous honey peach glaze.

Fresh Salmon
A filet of fresh British Columbia Salmon, broiled and served on a bed of steamed organic baby spinach with lemon-caper beurre blanc.

Grilled Hanger Steak
A 10 oz. Hanger Steak, grilled with herb butter and served with beer battered onion rings.

DESSERTS

Brownie Sundae
with vanilla bean ice cream and hot fudge.

White Chocolate Cheesecake
with blueberry sauce.

Creme Brulee
house made with Bourbon vanilla beans.

*Tax, Gratuity and Beverages are not included.