

Santa Cruz Restaurant Week **\$35**
October 11 - 18, 2017



Starters

Wild Arugula Watermelon Salad

rainbow micro-greens, feta cheese in a citrus vinaigrette

Chicken Tortilla Soup

Crab Cake

house-made crab cake with a citrus beurre blanc

Entrée

Black Angus Filet Mignon & Coconut Prawns

with a blue cheese compound butter, chef's
Yukon gold & sweet potato mash and broccolini

Black Angus New York Strip

sautéed kale, spinach, julienne carrots, a potato
croquette, finished with a green peppercorn brandy demi-glace

Wild King Salmon

served over seafood risotto

Desserts

Salted Caramel Apple Cheesecake

Chocolate Crème Brulée

Housemade Tiramisu

(Excl. beverage, tax & gratuity)

NO coupons, substitutions or discounts



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