

Santa Cruz Restaurant Week

October 11-18, 2017 \$25

APPETIZERS

Organic Heirloom Tomatoes
with Mozzarella, Basil, Olive Oil and Balsamic

Crab Cake

Sautéed Wild Mushrooms

ENTREES

Rib Eye Steak and 4 oz Lobster
Served with Drawn Butter

Fresh Local Salmon
Topped with Curry Shrimp Sauce

Eggplant Parmesan
Crumb-crusting Eggplant with Fresh Basil, Kalamata Olives,
Topped with Marinara Sauce and Parmesan Cheese

*Old Fashioned Meatloaf
& Mashed Potatoes*

CHEF ART'S AWARD WINNING DESSERTS

Carrot Cake
Chocolate Ganache Cake
Meyer Lemon Tart

Your Place
FARM-TO-TABLE
Breakfast.Lunch.Dinner.Cocktails

831.426.3564

8am -9pm every day • 1719 Mission Street