RESTAURANT WEEK
NOVEMBER 1ST – 14TH
LUNCH MENU $25 per person

APPETIZER

choice of

CAESAR SALAD GF
romaine, crispy quinoa, pumpkin seeds, parmesan-anchovy dressing

PORK BELLY
slow braised pork belly, mango-jicama slaw, red pepper marmalade

SHRIMP CORN CHOWDER GF
corn chowder, shrimp, yucca, cilantro

CAULIFLOWER GF
roasted cauliflower, green olives, capers, pumpkin seeds, aji Amarillo, lime mojito sauce

SHRIMP CEVICHE GF
lime juice, red onion, cilantro

ENTREE

choice of

CHICKEN MILANESE
arugula, cherry tomatoes

STEAK TACOS GF
steak, wild mushrooms, onions, queso fresco, salsa verde

BRANZINI GF
pan seared branzini filet, saffron risotto, cilantro lime mojito

SALMON or CHICKEN BOWL GF
bbq, mesclun greens, pumpkin seeds, bacon, jiacama slaw, avocado, mango
choice of salsa verde, aji Amarillo, or pineapple vinaigrette

ENCHILADA GF
shrip and crabmeat, coconut lobster sauce

DESSERT +$10

choice of

RICE PUDDING BRULEE GF

CHOCOLATE CAKE
raspberry sauce

VANILLA GELATO GF

PACIFICO GUACAMOLE +$18
avocado, tomatoes, onions, cilantro, fresh lime juice, house-made tortilla chips

PACIFICO MARGARITA $15
patron pacifico select, fresh lime juice, triple sec, agave

ESPRESSO MARTINI $14
tequila resposado, fresh espresso, mr. black, licor 43

*** WE CANNOT SPLIT ANY RESTAURANT WEEK OFFERINGS***
Thoroughly cooking meats, poultry, seafood, and eggs reduces the risk of food born illness*
Before placing your order, please inform your server about any dietary restrictions.
***20% may be added to parties of 6 or more**