



RESTAURANT WEEK MENU

PRE-FIX THREE COURSE \$40.26

FIRST COURSE

FRENCH FIVE ONION SOUP
TOPPED WITH MELTED SWISS CHEESE & FOCACCIA CROUTONS

SECOND COURSE CHOICES

***GAMBAS PARRILLAS**

GRILLED MARINATED JUMBO PRAWNS
• GRILLED VEGETABLES & WHITE BEAN SALAD WITH CITRUS GREENS •

***TENDER LAMB SKEWERS**

MEDITERRANEAN VEGETABLE SALAD, CRUMBLLED FETA, DOLMADES & TOASTED PITA

CHAMPAGNE CHICKEN

TENDER SAUTÉED CHICKEN BREAST WITH ROASTED RED GRAPES, FRESH ROSEMARY &
CHAMPAGNE BEURRE BLANC
• PARSLEYED POTATOES AND HARICOT VERT & CITRUS GREENS •

THIRD COURSE CHOICE

BASQUE STYLE VALENCIA ORANGE CHEESE CAKE
TOPPED WITH TOASTED CRUSHED PISTACHIOS & FRESH ORANGE

LOS VASCOS 2023

CHILEAN CABERNET, MEDIUM-BODIED WITH FRUITY NOTES AND BALANCED ACIDITY. NOTES OF RED AND BLACK FRUITS, LIKE CHERRY, CURRANT, AND PLUM WITH A SPICY COMPLEXITY

LA PETITE PERRIER 2024

SAUVIGNON BLANC IS A CRISP, DRY FRENCH WHITE WINE FROM THE LOIRE VALLEY, KNOWN FOR ITS CITRUS AND MINERAL NOTES.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. *BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY * PARKING VALIDATION AVAILABLE * WE OFFER CASH DISCOUNTS * HAPPY HOUR EVERYDAY 12PM - 6PM *I'M