



CHEF WEEK

Menu



APPETIZERS

Crispy Cauliflower

Lightly fried cauliflower florets served with Thai sweet chili sauce.

Crispy Southwest egg rolls

Southwest-inspired flavors, served with spicy aioli.

Seared Tuna

Garlic herb-crusted tuna, served with tortilla slaw and spicy mustard.

ENTRÉES

Lemon Basil Chicken Penne

Sautéed chicken and penne pasta tossed in a lemon basil cream sauce with fresh spinach. Finished With Parmesan bread crumbs and roasted sweet peppers.

Blackened Mahi-Mahi

Blackened mahi-mahi topped with avocado cream sauce and served with spaghetti squash.

Braised Beef Short Rib

Slow-braised beef short rib served with carrot purée and creamy mashed potatoes.

DESSERT

Classic Cheesecake with Caramelized Peach Compote

Rich, creamy New York-style cheesecake topped with a house-made caramelized peach compote, featuring ripe peaches slowly cooked to enhance their natural sweetness and finished with a delicate caramel glaze.

