

Dinner 3 for \$50

Dinner- One selection from each category

Apps

SPICY AHI CRISPY RICE• spicy yellowfin tuna, crispy sushi rice, ginger soy reduction, wasabi ginger

SEASONAL FALL HARVEST SALAD

SIMPLY THE BEST CALAMARI sliced jalapeño and jalapeño lime aioli

SEAFOOD CHOWDER corn, fennel, smoked bacon, dry sherry

Entrees

GRILLED RIBEYE• premium pasture raised Angus beef, 28 day aged, WildFin steak seasoning, garlic herb roasted marble potatoes, seasonal vegetables

SEARED AHI SALAD*• wild line caught sesame crusted yellowfin, wasabi ginger dressing, arugula, red onion, radish, edamame, daikon sprouts, macadamia nuts, bean sprouts, wontons and cilantro

SHRIMP AND GRITS• all natural Pacific white prawns, andouille sausage, tomato, Blonde ale, smoked Gouda and chipotle grits, sunny side up egg

SIMPLY GRILLED SALMON• lemon garlic vermouth butter, garlic and herb marble potatoes, seasonal vegetables, baby tomatoes, avocado lime verde

Desserts

BUTTERSCOTCH PUDDING BRÛLÉE* butterscotch custard, caramel rum whipped cream, brittle, gluten free

DONUTS maple bourbon sauce, cinnamon anise sugar

COCONUT CREAM PIE* chocolate coated flaky pie crust, coconut custard, macadamia nut caramel sauce, coconut Chantilly cream