



DATE NIGHT PRIX FIXE

AN EXPERIENCE DESIGNED FOR TWO

\$100

LIBATIONS

Wine for Two

COURSES

SMALL PLATE

Calamari Medley

Lightly battered calamari, fish + shrimp, topped w/
house made pickled onion, citrus aioli, Sriracha sauce

ENTREES

Tenderloin Medallions

Seasoned 6 oz beef tenderloin, red wine reduction,
garlic potato, seasonal vegetable

Pan Roasted Chicken

Pan roasted chicken breast served with tumeric rice,
vegetable medley and a bacon mushroom gravy

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GET SWEET

BACON CHOCOLATE CHIP BANANA SPLIT

Brulee apple banana, vanilla ice cream topped with candied bacon, Nutella,
strawberries, mac nuts and chocolate chips

**Modifications and substitutions politely declined. Mahalo.*

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.