



Palm Desert Restaurant Week
October 27th-November 2nd 2008
\$38.00 Prix Fixe

Salad Course

You're Choice of One:

Wedge Salad

"The classic, Homemade Blue Cheese Dressing topped w/ Blue cheese crumbles" topped

Garden Salad

"Mixed Greens, Cucumbers, Onions, Tomatoes with your Choice of Dressing"

Main Course

You're Choice of One:

USDA Petite Filet

"The most Tender of all Cuts"

USDA Prime Rib

"Slow Cooked and Served with Homemade Au Jus"

Whole Oven Roasted Chicken Breast

"Chicken Breast with Wings, Roasted to Perfection"

Fresh Oven Baked Salmon

"Done with Garlic Herb Butter or an Orange & Red Chili Reduction"

USDA Prime Kabob

"Tender Filet Marinated in Garlic and Rosemary"

Side Dish

You're Choice of one:

Parmesan Garlic Mashed Potatoes

"Freshly Mashed with Roasted Garlic Topped with Parmesan Cheese"

Chef's Selection of Seasonal Vegetables

"A Medley of Vegetables Sautéed to Perfection"

Creamed Spinach

"Tender Spinach Served in a Delicate Cream Sauce"

Dessert

You're Choice of One:

Double Layer Fudge Cake

Vanilla Bean or Cappuccino Crunch Ice Cream

