



Welcomes
Restaurant Week Diners

OCT. 27TH. - NOV. 2ND

STARTER

Choice of

NEW ENGLAND CLAM CHOWDER

Applewood Smoked Bacon, Yukon gold potatoes

ORGANIC MIXED GREENS

Maple–Dijon Vinaigrette, Candied Pecans
Dried Cranberries, Currants, Crumbled Maytag Blue Cheese

FIRE ROASTED DATES

Bacon Wrapped, Chorizo Sausage, Broken Cabernet Vinaigrette

ENTREE

Choice of

BARBECUED SUGAR SPICED SALMON

Mustard Sauce, Chinese Beans, Garlic Mashed Potatoes

LAKE SUPERIOR WHITEFISH

Spinach, Mushrooms, Toasted Pine Nuts, Beurre Blanc

TOGORASHI SEARED FLAT IRON STEAK

Cabbage Stir Fry, Sticky Rice, Wasabi Vinaigrette

DESSERT

PACIFICA'S CRÈME BRULEE

Fresh berries

Or

RASBERRY SORBET WITH MEYER LEMON FOAM

Macerated Raspberries with Chambord

\$38.00 PER PERSON

(BEVERAGE, TAX, & GRATUITY NOT INCLUDED)

NO SPLITTING OR SHARING