



DATE NIGHT PRIX FIXE

An experience designed for two

\$96

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

Brick Chicken

Lightly seasoned airline chicken, pressed, pan fried + served w/
Sriracha fried rice, mushroom medley, lemon beurre blanc

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GET SWEET

Stuffed French Toast

French toast, stuffed w/ Nutella + brulee apple banana,
scoop of vanilla ice cream, finished w/ a Nutella drizzle, whip, fresh min

*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.