

Restaurant Week 2008

Lunch \$20.08*

First Course

Choice of:

Hearty Greens Salad

*With Carrots, Grape Tomatoes, Sweet Red Onions
& Aged Balsamic Vinaigrette*

Or

Gazpacho

With Smoked Yellow Tomatoes & Baby Shrimp

Main Course

Choice of:

Jet Fresh Seafood

Selections flown in daily

Or

Breast of Chicken Herb de Provence

With Arugula, Figs & Kalamata Olives

Or

Sam & Harry's Signature All Natural Sirloin

With Roasted Garlic & Syrah Glaze

Dessert Course

Raspberry Sorbet

With a Wafer Cookie

Or

Pineapple Upside Down Cake

With an Almond Crumb Streusel

*For an additional charge***

Substitute the following steaks for any of the above entrees:

Center Cut Filet Mignon, 8 oz. \$15

Or

Prime-Aged Ribeye, 16 oz. \$16

Specially Priced Wines***

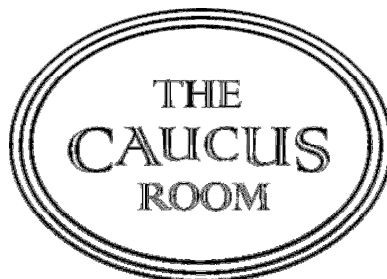
7.08 gls/ 30.08 btl

Selections may vary

* Menu not eligible for substitutions or changes.

**Charges billed in addition to pre-fixed price

***Wine promotion available only with Restaurant Week Menu.



Dinner \$35.08*

First Course

Choice of:

Hearty Greens Salad

With Carrots, Grape Tomatoes, Sweet Red Onions & Aged Balsamic Vinaigrette

Or

Gazpacho

With Smoked Yellow Tomatoes & Baby Shrimp

Main Course

Choice of:

Jet Fresh Seafood

Selections flown in daily

Or

Breast of Chicken

Herb de Provence

With Arugula, Figs & Kalamata Olives

Or

Sam & Harry's Signature

All Natural Sirloin

With Roasted Garlic & Syrah Glaze

Dessert Course

Raspberry Sorbet

With a Wafer Cookie

Or

Pineapple Upside Down Cake

With an Almond Crumb Streusel

Specially Priced Wines***

7.08 gls/ 30.08 btl

Selections may vary

Dinner \$45.08*

First Course

Choice of:

Hearty Greens Salad

With Carrots, Grape Tomatoes, Sweet Red Onions & Aged Balsamic Vinaigrette

Or

Gazpacho

With Smoked Yellow Tomatoes & Baby Shrimp

Main Course

Choice of:

Jet Fresh Seafood

Selections flown in daily

Or

Center-Cut Filet Mignon

With Roasted Garlic

Or

Pan-Seared Center-Cut Veal Chop

Or

Pan-Seared Diver Scallops

Select one of the following toppings

With your entrée:

Mango Chutney

Or

Au Poivre

Pepper-Encrusted with Cognac Cream

Or

Bleu Cheese

Melted Stilton Cheese

Or

Jumbo Lump Crab Meat

Sautéed Jumbo Lump Crab Meat, Grilled

Asparagus, & Sauce Béarnaise

Dessert Course

Choice of:

Raspberry Sorbet

With a Wafer Cookie

Or

Pineapple Upside Down Cake

With an Almond Crumb Streusel

*For an additional charge***

Substitute the following steaks for any of the above entrees:

Center Cut Filet Mignon, 8 oz. \$15

Or

Prime-Aged Ribeye, 16 oz. \$16

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