



SEAFOOD • STEAKS • OYSTERS

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RESTAURANT WEEK INDIANAPOLIS

August 20 - September 2, 2018

Dinner Menu

STARTERS

(choice of)

Mexi-Caesar Salad

fresh romaine hearts, fire-roasted corn salsa, parmesan, chipotle caesar dressing, tortilla strips

Sandia Gazpacho

avocado

Kung Pao Calamari

flash fried; sweet thai chile sauce, green onions, roasted peanuts

ENTRÉES

(choice of)

Asian BBQ Salmon

teriyaki glaze, stir-fry vegetables, sticky rice, toasted sesame, mongolian pepper sauce

Steak & Frites*

sliced tender beef medallions, jicama chimichurri, truffle fries

Wild Isles Sustainable Salmon*

skillet blackened; avocado pico, roasted baby vegetables, salsa verde

Creole Tomato Glazed Shrimp

roasted vegetables, toasted israeli cous cous

DESSERT

(choice of)

Molten Chocolate Lava Cake

caramel & chocolate sauce, heath bar crunch, vanilla bean ice cream

Vanilla Bean Panna Cotta

fresh strawberry jus, almond biscuit

\$35 per person

(tax & gratuity not included)

*Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.

A Suggested Gratuity of 15%-20% is customary. The amount of gratuity is always discretionary.