



LONG BEACH RESTAURANT WEEK MENU

A 3-course menu featuring choice of an appetizer, soup or salad, an Entrée & Dessert

Appetizer ~ Soup or Salad

P.E.I. Mussels sautéed in a Thai curry ginger sauce

Pulled Pork Spring Roll slow roasted pulled pork, & julienne vegetables served with a spicy duck sauce

Classic Caesar Romaine lettuce, croutons, shaved parmesan cheese, & creamy Caesar dressing

Baby Organic Greens grape tomatoes, red onions, carrots, & tossed in a balsamic vinaigrette

Soup Du Jour Prepared Daily

Entrées

Tuna ~ Pan seared sesame seed crusted "**Rare**" yellow fin tuna topped with a orange ginger glaze. Served with toasted coconut basmati rice and sautéed spinach

Grilled Marinated Hanger Steak ~ A house favorite served with oven roasted potatoes & mixed seasonal vegetables

Ravioli ~ Wild mushroom ravioli topped with sautéed spinach and tossed in a white wine, shallots, garlic & grape tomato butter sauce

Loin of Pork Au Poivre~ Peppercorn crusted loin of pork medallions topped with an brandy cream sauce & served with garlic mashed potatoes & grilled asparagus

Chicken New Orleans Sautéed chicken breast, fresh garlic, green peppers, Andouille sausage, & roasted red potatoes & hint of lemon juice served over wild rice

Pasta Rustica Rigatoni pasta with grilled zucchini, yellow squash, sautéed chicken & sun dried tomatoes tossed in a wine wine & parmesan cheese cream sauce

Swordfish ~ Grilled Swordfish medallions topped with a roasted red pepper aioli. Served with basmati rice and sautéed spinach

\$26.95

**Served all night long Sunday, Tuesday, Wednesday & Thursday
Friday and Saturday till 6:30p.m.**