



SUMMER 2026 RESTAURANT WEEK 3 COURSES DINNER MENU FOR \$45

STARTER

HOUSE SALAD G VE

Mix greens, cucumbers, tomatoes,
pickled onions, citrus vinaigrette

CAESAR SALAD

hearts of romaine, croutons, parmesan, Caesar dressing
ADD: white anchovies 3

FRENCH ONION SOUP G V

Crostini, provolone cheese

SUMMER GAZPACHO G V

Chilled tomato soup with cucumber, bell peppers, red onion, fresh
herbs and extra virgin olive oil

BEEF MEAT BALL N

Basil marinara, topped with mozzarella, crostini, micro greens

BURRATA V

Burrata cheese, balsamic strawberries, sour dough toast, micro greens

SHRIMP COCKTAIL

Chilled shrimp, house cocktail sauce, lemon

POTATO GNOCCHI

arugula pesto, roasted tomato, caramelized peach, pecorino

MAIN

CHICKEN POT PIE

chicken and vegetables with a savory sage puff pastry

NY STRIP STEAK +\$10

12 oz. hand cut NY strip, grilled asparagus, mashed potatoes, house
chimichurri, finished with herb butter

JUMBO LUMP CRAB CAKE +\$5

broiled 5 oz crab cake (no breadcrumbs),
warm potato salad, green beans, crispy onions

DRY RUB BAVETTE STEAK +\$5

8 oz bavette steak, chimichurri sauce, grilled asparagus, mashed
potatoes, house chimichurri

SHRIMP OR CHICKEN CURRY

Cooked with Indian aromatic spices, served with basmati rice, naan
bread & mint chutney

SHRIMP OR CHICKEN TIKKA MASALA

Cooked with Indian aromatic spices, served with basmati rice, naan
bread & mint chutney

SHRIMP ALFREDO

creamy alfredo sauce made from scratch, with parmesan, cream, garlic
and butter tossed with fettuccine

SOBO BURGER

served with green salad & roasted potatoes
8oz Creekstone Farms burger, cheddar cheese,
bacon, roasted tomatoes, lettuce, mayo

CAULIFLOWER STEAK G VE

ragout of pickled raisins, capers, pine nuts, herbs, cauliflower
mouseline, curry sauce and chimichurri sauce

SWEETS

NEW YORK STYLE CHEESECAKE V

TIRAMISU CAKE V

FLOUR LESS CHOCOLATE CAKE G V