

CITRUS

Prix Fixe Menu

Monday - Thursday

3-Course Dinner & Glass of Wine

Must be seated by 6:30PM

Available for up to 4 guests per party

Starter

mixed baby greens
roasted tomatoes,
spiced pecans,
gorgonzola cheese
with raspberry vinaigrette

soup of the day
varies daily

valencia caesar
shaved reggiano,
garlic croutons
and roasted sweet
peppers

Entrée

angel hair pasta
shiitake mushroom, basil,
asparagus and sun dried
tomatoes

rib eye steak
8 oz. rib eye with
jack daniel's demi sauce,
mashed potatoes
of the day

roasted chicken
citrus champagne sauce
mashed potatoes

Dessert

crème bruleè
bailey's irish cream

molten chocolate cake
with warm chocolate
filling

tiramisu
mascarpone cheese

Featured Wines:

Vista Point, Chardonnay California

Century Cellar by B.V., Cabernet California

La Terra, Merlot California

\$30.00 per person
excludes tax & gratuity

Executive Chef Victor Lopez