

# PASADENA RESTAURANT WEEK

MAY 6 - 11, 2018

## LUNCH

**\$25** TWO COURSES

*Tax and gratuity are not included*

## STARTER

### DEVILED EGGS **GF**

Truffle Chive Vinaigrette

### ARTICHOKE BEIGNETS

Fontina, Parmesan, Sweet Basil Dressing

### ICEBERG LETTUCE WEDGE **GF**

Hickory-Smoked Bacon Crumbles, Tomato, Blue Cheese Dressing

## ENTRÉE

### GRILLE PRIME CHEESEBURGER\*

Double-Stacked USDA Prime Beef Patties, American Cheese, Lettuce, Red Onion, Sloppy Sauce, Tomato, Pickle

### HAND-SHAVED PRIME STEAK\* **O**

Creamy Horseradish, Artisan French Roll, Au Jus

### KALE & BRUSSELS SPROUT SALAD WITH CHICKEN **GF**

Roasted Almonds, Dried Cranberries, Orange Segments, Shaved Manchego, Creole Mustard Vinaigrette

### SEARED SALMON FILLET\* **GF**

Charred Lemon Parmesan Broccolini, Creole Mustard Vinaigrette

## DESSERT

*Add-on for \$4*

### SALTED CARAMEL PUDDING JAR

Whipped Cream

### NUTELLA BREAD PUDDING

Coffee Ice Cream, Caramel Sauce

### MOLTEN CHOCOLATE CAKE

Vanilla Bean Ice Cream, Raspberry Sauce

## BEVERAGES

### THE VIP

Sweet Hawaiian Pineapple-Infused SVEDKA Clementine Vodka 12

### MEIOMI PINOT NOIR

By the Glass 14 | By the Bottle 54

### PETER YEALANDS SAUVIGNON BLANC

By the Glass 13 | By the Bottle 50



\*Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.

**O** SIGNATURE

**GF** GLUTEN-FREE