



**#DTSJ Restaurant Week  
January 16-26, 2017**

**\$30 per guest**

**FIRST COURSE**

**Soup of the Day**

(please ask your server for today's selection)

**Baby Spinach Salad**

Topped with feta cheese, red onion, olives and poppy seed dressing

**Tomato and Mozzarella Salad**

Fresh buffalo mozzarella cheese, sliced tomatoes, topped with pistachios, basil, balsamic vinaigrette

**ENTRÉES**

**Linguine Santa Maria**

Mediterranean flavors, sautéed chicken, prawns, sun dried tomatoes, artichoke hearts, capers, spinach, linguine

**Braised Lamb Shanks**

One shank slow cooked with garlic and herbs in a sweet mint-rosemary port sauce served with garlic mashed potatoes, sautéed vegetables

**Grilled Prawn Skewers**

Six marinated prawns served with a lemon-caper butter sauce, rice, sautéed vegetables

**Grilled Bistro Filet Steak**

Marinated choice flank steak, jicama-papaya salsa, demi-glace, garlic-mashed potatoes, sautéed vegetables

**DESSERTS**

White Chocolate Crème Brûlée

Loft Cheesecake

Hot Fudge Chocolate Cake

Does not include tax, tip or beverage