#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 Brulée
Loft Cheesecake
Hot Fudge Chocolate Cake

Does not include tax, tip or beverage