



TASTE IN TEMPE

\$55 PER PERSON | JULY 12-26

(featured drinks available for an additional charge)

DRINKS

AGAVE STING +\$8.00

100% blue agave silver tequila, lime, jalapeño, pineapple & basil... on ice with a chile salt rim

PINE AVENUE +\$8.00

Grainger's organic vodka, fresh lemon, strawberry & thyme... on the rocks

BEER FLIGHT +\$10.00

Choice of any three draft beers

FIRST COURSE

CHOICE OF

OYSTERS (3) EACH

Classic mignonette, habanero relish, cocktail sauce & freshly grated horseradish

CAESAR SALAD

Sourdough croutons, Grana Padano, signature dressing

NEW ENGLAND CLAM CHOWDER

Yukon Gold potatoes, onion, bacon, clams, thyme, marjoram

SECOND COURSE

CHOICE OF

FARMED B.C. ATLANTIC SALMON

Served with two sides

SHRIMP BUCATINI PASTA

Wild Mexican jumbo shrimp sauteed with peppers, black kale, garlic cream

CHARBROILED WILD MEXICAN JUMBO SHRIMP

Lemon butter sauce, served with two sides

MACADAMIA NUT CRUSTED WILD PACIFIC HALIBUT

Orange-ginger butter sauce, served with two sides

PRIME TOP SIRLOIN 8 OZ.

Herbed garlic butter, served with two sides

DOUBLE "R" RANCH FILET MIGNON 8 OZ. +\$20.00

Herbed garlic butter, served with two sides

DESSERT COURSE

CHOICE OF

NEW YORK CHEESECAKE

Strawberry purée, homemade whipped cream

HOOKED ON BUTTER CAKE

Vanilla bean ice cream, homemade whipped cream, berries

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