



PRIME TIME  
WINE & DINE

**SUMMER PRIX FIXE MENU**  
**SUNDAY - THURSDAY**  
**THREE-COURSE DINNER \$95**  
**50% OFF SELECTED WINES BY THE BOTTLE\*\***

**APPETIZERS**

Select One

**IBÉRICO LUMPIA**

GARLIC CONFIT | SWEET SAMBAL AGRODOLCE

**CAESAR\***

BABY GEM LETTUCE | SICILIAN ANCHOVY | PARMIGIANO REGGIANO  
BAGUETTE CROUTON

**FOUR ONION SOUP GRATIN**

SWEET ONION | RED ONION | SHALLOT | LEEKS | GRUYÈRE  
PARMESAN REGGIANO | CROUTON

**JUMBO SHRIMP COCKTAIL (3)**

OISHII SHRIMP | LEMON | SAMBAL COCKTAIL

**ENTRÉES**

Select One

**8 OZ. FILET MIGNON\***

ROASTED CORN | PEAS | BABY MUSHROOMS  
PORT REDUCTION

**IBÉRICO PORK PLUMA\***

ADOBO SAUCE | GARLIC RICE | CRISPY BELLY

**PRAWN SCAMPI**

U-10 TIGER PRAWNS | GARLIC HERB BUTTER  
HOUSE MADE TAGLIOLINI PASTA

**NEW ZEALAND KING SALMON\***

RATATOUILLE | BASIL VINAIGRETTE | LEMON CONFIT

**DESSERT**

Select One

**SCOTCH 80 BUTTERSCOTCH CRÈME BRÛLÉE**  
**OR**

**SEASONAL CHEESECAKE**

TAX AND GRATUITY NOT INCLUDED

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

\*Food Allergy Notice: Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybeans, peanuts, tree nuts, fish and shellfish.

\*\*Subject to availability. Pricing and brands may vary.