

Santa Cruz Restaurant Week

October 10-17, 2018 \$25

APPETIZERS:

Organic House Salad

Sautéed Wild Mushrooms

Roasted Bell Pepper Ricotta

ENTREES:

Steak and Lobster Tail

Rib Eye Steak - Aged, Grass-Fed, Flame-Kissed
with 4 Ounce Lobster Tail

Grilled Fresh Salmon

Grilled With Moist Lemon Caper Sauce

Homemade Crab Bake Casserole

Homestyle Baked Crab Casserole Smothered
with Mushroom and Cheese.

Eggplant Parmesan

Crumb Crusted, With Two Layers of Ricotta
and Parmesan Cheeses

CHEF ART'S AWARD-WINNING DESSERTS

Carrot Cake

Chocolate Ganache Cake



Thank you to
the Santa Cruz
community for
all your support.
This is our thank
you to you!

Your Place
FARM-TO-TABLE

Breakfast.Lunch.Dinner.Cocktails

8am -9pm every day • 1719 Mission St • 831.426.3564