



EVENTIDE SPECIALS

\$21.95 PER PERSON
TUESDAY - THURSDAY • 4 pm - 7 pm



Chef's Nightly Fresh Catch

STARTER (choice of)

Fresh Local Field Greens

Prepared with organic cherry tomatoes, radishes, cucumbers and choice of dressing.

Chef's Specialty Soup of the Day

ENTRÉE (choice of)

Chef's Nightly Fresh Catch

Choice of: pan-roasted, grilled or blackened

Served with lemon thyme butter and fresh seasonal vegetables.

Choice of starch: creamy polenta, baby roasted potato, Yukon mash or wild rice pilaf

'Hawaiian' Kind Local Moco

Prepared with house blend of ribeye/sirloin, sweet onions, topped with two eggs on a bed of white rice, brown gravy.

Blackened Sirloin & Steamed Dungeness Crab

Served with garlic butter, lemon, fresh vegetables.

Choice of starch: creamy polenta, baby roasted potato, Yukon mash or wild rice pilaf

DESSERT

Pecan Tart

Vanilla Sauce, Berries

Chef's Choice Dessert

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify server of any food allergies.