

THE BEVY

3-COURSE DINNER • \$29.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE *beverage, gratuity, and tax not included*

FIRST COURSE

Watermelon Salad®

*Summer Sweet Watermelon, Fresh Baby Heirloom Tomatoes,
With A Pomegranate Dressing Topped With Feta Cheese*

Fork & Knife Ceasar Salad

*Grilled Baby Romaine, Tangy House Caesar Dressing, Shaved Pecorino
And Grana Padano, Served With Roasted Crostini*

SECOND COURSE

Grilled Red Snapper

*8 Ounce Grilled Red Snapper, Served On A Bed Of Green Peas,
Avocado, Cilantro Salad With A Shiitake Mushroom Vinaigrette*

Filet Mignon

*Sous Vide 8oz Filet, Seared With A Demi Glace,
Served With Roasted Mashed Potatoes, Asparagus*

THIRD COURSE

Milo Tres Leches

With Vanilla Ice Cream

Dulce De Leche Flan

With Mascarpone Cream



SIZZLE DINING
SEPTEMBER 7 - 27, 2023

THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.