

SEPT
20-29

ARIZONA RESTAURANT WEEK

FALL
2024

SELECT ONE PER CATEGORY

01

OYSTERS

three oysters freshly shucked

CAESAR SALAD

sweet gem romaine, Reggiano, hand-torn croutons

ARCADIAN MIXED GREENS SALAD

mixed greens, orange, carrots, radish, almonds,
grainy mustard vinaigrette

VOODOO FRIED RICE

shrimp, chicken, peas, gochujang, red fresnos

02

TODAY'S FRESH FISH 55

see our raw bar card for market catch selections

DIVER SCALLOPS 55

U10 dayboat scallops, pan seared with
lemon caper beurre blanc, farmers market vegetable

DUNGENESS CRAB 'WEDGE' 55

iceberg lettuce, egg, heirloom tomatoes, olives,
KILLER louie dressing

B&R RESERVE RIBEYE 58

16 oz, choice of side

03

**CHOICE OF SEASONAL GELATO
WITH HOUSEMADE CHOCOLATE CHIP COOKIE**

Small batch, using 100% all natural ingredients

