

SEPTEMBER
19-28

ARIZONA RESTAURANT WEEK

FALL
2025

01

OYSTERS

three oysters freshly shucked

CAESAR SALAD

sweet gems, Reggiano, hand-torn croutons

ARCADIAN MIXED GREENS SALAD

mixed greens, orange, carrots, radish, almonds,
chervil vinaigrette

VOODOO FRIED RICE

shrimp, chicken, peas, gochujang, red fresnos

02

TODAY'S FISH SELECTION FLOWN IN DAILY

served with a side of mojo verde, piri piri,
or lemon caper beurre blanc – your choice!

SHRIMP SCAMPI RISOTTO

Sea of Cortez wild shrimp, garlic, fresh herbs

CHEF'S SUSHI SELECTION

A complete pairing from our sushi bar—
choice of any hand-crafted roll,
alongside three pieces of seasonal nigiri

CENTER CUT FILET MIGNON 8OZ.

served with choice of side

03

CHOICE OF SEASONAL ICE CREAM WITH HOUSEMADE CHOCOLATE CHIP COOKIE

small batch, using 100% all natural ingredients

\$55/PERSON | DINE-IN ONLY