

FALL
2026

ARIZONA RESTAURANT WEEK

SEPT
18-27

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 FRESH FISH SELECTION

changes daily based on seasonably appropriate
catches sourced from around the world

SHRIMP SCAMPI RISOTTO◇

Oishii 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.◇*

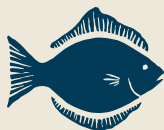
served with choice of side

03

CHOICE OF SEASONAL ICE CREAM

with housemade chocolate chip cookie

\$55/PERSON



* ITEMS CONTAIN RAW/UNCOOKED PRODUCTS. STATE HEALTH CODE REQUIRES US TO INFORM YOU EATING RAW, UNDERCOOKED OR COOKED TO ORDER MEAT/FISH/EGGS MAY CAUSE FOOD BORNE ILLNESS.
◇ GLUTEN FREE! WE ARE SENSITIVE TO DIETARY NEEDS & CONCERNS OF OUR GUESTS, BUT ARE NOT A GLUTEN-FREE FACILITY. WE ASK THAT ANYONE WITH WHEAT ALLERGIES PLEASE USE CAUTION.