

CK'S STEAKHOUSE

(December 16th-December 22nd)

STARTERS

Three Jumbo Shrimp Tempura
with Wasabi-Yuzu Dipping Sauce \$10

Warm Walnut Crusted Goat Cheese, Pickled Beet Confit
And Mixed Baby Greens with Balsamic Vinaigrette \$8

Chef Recommends: William Hill, California
- \$6 glass

MAIN COURSE

Duo of Herb Marinated Grilled Quail
with Balsamic Pomegranate Vinaigrette,
Fresh Arugula and Goat Cheese Mashed Potatoes \$17

Chef Recommends: Sterling Cabernet, California
\$8-glass

Asian Spiced Speared 8oz. Salmon
with Orange-Ginger-Sesame Fettuccine and Basil Beurre Blanc
\$20

Chef Recommends: Pepperwood Merlot
-\$5 glass

6 oz. Filet Oscar topped with Backfin Crabmeat,
Demi Glace and Bearnaise, Vegetable Du Jour
and Mashed Potatoes \$26

FINALE

White Chocolate-Peppermint Crème Brulee
\$6

Jonathan Buchner
Executive Chef

Robert Prosser
Matthew White
Sous Chefs