

1515

RESTAURANT
LOUNGE

Innovative California Cuisine

RESTAURANT WEEK 2017

3 COURSE DINNER

APRIL 23RD – APRIL 30TH

\$40

(EXCLUDING TAX AND GRATUITY)

❧ 1ST COURSE ❧

SELECT ONE

1515 SALAD ♦ CAESAR SALAD
TOMATO BASIL SOUP ♦ SOUP DU JOUR

❧ MAIN COURSE ❧

SELECT ONE

ARTICHOKE CHICKEN

all-natural free range chicken breast on portabella mushroom risotto, with artichoke hearts, tomato & white wine sauce

PESCATORE

fettuccini, herbs, spices, calamari, prawns, clams, mussels with white onions. prepared with your choice of tomato sauce, olive oil & garlic or cream sauce and topped with asiago cheese

GRILLED HALIBUT

fresh local halibut, on portabella risotto, squash, topped with oyster mushroom demi glace cream sauce

PRIME RIB

all-natural usda prime beef, slow roasted, served with garlic mashed potatoes, broccoli, and a side of au jus & horseradish

❧ 3RD COURSE ❧

SELECT ONE

HOUSEMADE TIRAMISU

espresso soaked lady fingers layered with kahlua liqueur and fluffy mascarpone cream

BOURBON & PECAN BREAD PUDDING

served with a scoop of vanilla gelato