



SAN JOSE RESTAURANT WEEK 2020 \$40 PER GUEST



FIRST COURSE

Soup of the Day

(please ask your server for today's selection)

Baby Spinach Salad

Hard boiled eggs, herb vinaigrette,
grilled onions and cherry tomatoes

Tomato and Mozzarella Salad

Fresh buffalo mozzarella cheese, sliced tomatoes, topped
with pistachios, basil, balsamic vinaigrette

ENTRÉES

Linguine Santa Maria

Mediterranean flavors, sautéed chicken, prawns, sun dried tomatoes,
artichoke hearts, capers, spinach, linguine

Braised Lamb Shanks

One shank slow cooked with garlic and herbs in a sweet mint-rosemary
port sauce served with garlic mashed potatoes, sautéed vegetables

Grilled Prawn Skewers

Six marinated prawns served with a lemon-caper butter sauce,
rice, sautéed vegetables

Grilled Bistro Filet Steak

Marinated choice flank steak, jicama-papaya salsa, demi-glace,
garlic-mashed potatoes, sautéed vegetables

DESSERTS

White Chocolate Crème Brûlée

Loft Cheesecake

Hot Fudge Chocolate Cake

Does not include tax, tip or beverage