



FLAVORS ON FIFTH

3-Course Dinner for \$49 or \$61 per person • 30% Off All Bottles of Wine
available 5pm – close

FIRST COURSE choose one

BIG BACON
“chunks” of cherrywood smoked bacon, champagne vinaigrette, candied jalapeno

HANDROLLED SPRING ROLLS
shrimp, shiitake mushrooms, ginger and soy mandarin - mango bbq

STEAKHOUSE CAESAR
crisp baby romaine, red oak, treviso radicchio, homemade dressing

FRESH MARKET
local greens, artisan lettuces, heirloom tomatoes, steakhouse sherry, walnut and honey dressing

ENTREES \$49 menu

- STEAK FRITES***
sliced tenderloin, handcut french fries, white truffle béarnaise
- BLACK PEPPERCORN SEARED WAGYU***
ms-5 teres major, stuffed baked potato, homemade steak sauce
- STEAK AND TOMATOES***
peppercorn encrusted sirloin, heirloom tomatoes, artisanal cheeses, Lolla Rosa lettuce, white truffle aioli, aged balsamic
- ROASTED ORGANIC CHICKEN**
stuffed white cheddar potato, roasted root vegetables, pecan bacon, Harvey’s Bristol Creme jus
- CEDAR PLANK FAROE ISLAND SALMON***
bourbon sugar glaze, mango sweet and sour, puréed cauliflower, green papaya salad, veggie spring roll

ENTREES \$61 menu

- PAN SEARED BLACK GROUPER**
with wild mushroom risotto and a sauce of “screaming hot” rock shrimp, tomatoes, garlic and white wine
- TERIYAKI GLAZED CHILEAN SEA BASS**
shrimp, pineapple sweet and sour, coconut rice cakes, baby bok choy
- COFFEE CRUSTED PORK CHOP***
gouda potato cakes, calvados brandy-caramelized onion demi, sautéed swiss chard, chipotle apple sauce
- CHOPS BRAISED SHORT RIB**
braised short rib, port wine bbq, parsnip whipped potatoes, rainbow peppers

DESSERT choose one

FRESH KEY LIME PIE
with yuzu and blueberry



THIS MENU CANNOT BE COMBINED WITH ANY OTHER OFFER OR COUPON/DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.
CONSUMING RAW OR UNDERCOOKED MEATS POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES YOU MAY HAVE.