



Havasu Restaurant Week
Prix-Fixe = \$45 per person (plus tax/gratuity)

Friday September 17, 2021

Course One: Crab Rangoon.

Course 2: Hand-Cut petite filet topped with sundried tomatoes, spinach and feta wrapped in savory dough baked to a golden brown atop garlic parmesan mashed potatoes finished with a lemon thyme infused hollandaise sauce served with seasonal vegetables.

Course 3: Fresh Cannoli atop Espresso Gelato

Saturday September 18, 2021

Course One: Veggie Spring Rolls.

Course Two; Miso glazed Chilean Sea Bass atop ginger and garlic infused black wild rice served with stir fried vegetables.

Course Three: Brownie Sundae

Sunday September 19, 2021

Course One: Stuffed Mushrooms

Course Two: Chicken Saltimbocca topped with a lemon rosemary beurre blanc sauce, served with mashed potatoes and seasonal vegetables.

Course 3: Caramel Apple Bar

Monday September 20, 2021

Course One: Firecracker Shrimp

Course Two: ½ Rack of Slow Roasted Bourbon Glazed Ribs served with French fries and coleslaw.

Course Three: Lemon Bar

Taco Tuesday September 21, 2021

Course One: Chips and Queso Dip

Course Two: Blackened Shrimp Tacos, Peruvian meets Mexican flavors with our blackened shrimp tacos. Two tacos filled with grilled blackened jumbo shrimp, sweet and spicy jalapeno slaw and feta cheese finished with a creamy cilantro drizzle served with seasoned beans and cilantro lime jasmine rice.

Course Three: Warm Cookie topped with Vanilla Ice Cream

Wednesday September 22, 2021

Course One: Caprese Flatbread

Course Two: Shrimp Scampi, 4 jumbo prawns sauteed with garlic, olive oil, white wine, capers and a dash of lemon served over saffron infused angel hair pasta finished with shaved parmesan cheese served with garlic bread.

Course Three: Lemon Bar

Thursday September 23, 2021

Course One: Strawberry Summer Salad. Mixed greens, sliced strawberries, fresh blueberries, goat cheese, and candied pecans tossed in our house-made strawberry balsamic dressing.

Course Two: Grilled Prawns, 4 grilled prawns brushed with a blueberry red onion vinaigrette served over grilled parmesan and garlic polenta finished with grilled vegetables and feta cheese.

Course Three: Fresh Cannoli atop Espresso Gelato

Friday September 24, 2021

Course One: Caesar Salad

Course Two: Bacon wrapped bourbon glazed filet mignon atop white cheddar and asparagus risotto served with seasonal vegetables.

Course Three: Mud Pie

Saturday September 25, 2021

Course One: Prime Rib and Brie Flatbread

Course Two: Lomo Saltado, Tender strips of steak, Roma tomatoes, red onion and crispy French fries tossed in Peruvian herbs and spices served over garlic infused jasmine rice finished with a creamy cilantro drizzle.

Course Three: Brownie Sundae

Sunday September 26, 2021

Course One: Hummus served with Warm Pita Chips

Course Two: Gnocchi ala Vodka, asiago cheese stuffed gnocchi tossed in our house-made vodka sauce topped with Italian sausage crumbles and shaved parmesan cheese. Served with garlic bread.

Course Three: Warm Cookie with Vanilla Ice Cream

