

OCEAN PRIME

FISH · STEAKS · COCKTAILS

RESTAURANT WEEK 2011

\$35 DINNER MENU • AUGUST 21-26

(Does not include tax and gratuity)

CHOICE OF FIRST COURSE

SIGNATURE SALAD

Romaine, Spinach, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette

FRENCH ONION SOUP

Brandy & Aged Swiss

CHOICE OF ENTRÉE

GERBER FARMS AMISH CHICKEN

Asparagus, Lemon Pan Jus

FILET MIGNON

Center Cut, Herb Butter

CRAB CRUSTED BLUE TILAPIA

French Beans, Fingerling Potatoes

To enhance your menu items, please consider adding a 5oz Fresh Lobster Tail for \$17 or one of these toppings: "Oscar" Style w/ Jumbo Lump Crabmeat & Béarnaise Sauce, \$9 or Maytag Blue Cheese Crust, \$4

FEATURED WINES BY THE GLASS:

"X Winery" Red Blend, and "Montevina" Chardonnay \$9

CHOICE OF INDULGENCE

TEN LAYER CARROT CAKE

Cream Cheese Icing and Pineapple Syrup

MEYER LEMON CHEESECAKE

Graham Cracker Crust and Blueberry Syrup

RESERVATIONS ACCEPTED • OCEAN-PRIME.COM

A CAMERON MITCHELL RESTAURANT

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