



The Original Restaurant Week

Monday, March 22th through Sunday, March 28th

Three Courses for \$26.10

Course One

Jumbo Shrimp Cocktail

Three Tiger Shrimp with Spicy Cocktail Sauce

Kumamoto Oysters

Mignonette, American Sturgeon Caviar

Camelot Chicken

Coconut Encrusted Chicken

Spinach & Artichoke Dip

Warm Spread with Garlic Crostinis

Course Three

Filet Mignon Au Poivre

6oz. Filet with Peppercorn Brandy Demi-Glace

Chicken Marsala

Sweet Marsala, Butter & Mushrooms

Blackened Diver Scallops

Thai Chili Beurre Blanc

Macadamia Nut Encrusted Flounder

Coconut-Lime Beurre Blanc

Course Two

Jaguar Salad

Garden Salad with Your Choice of Dressing

Julius Caesar Salad

Crisp Romaine, Croutons, Caesar, Parmesan

Boursin Berry Salad

Gourmet Greens, Fresh Berries, Boursin, Candied Walnuts, Red Wine Vinaigrette

Crab Bisque

Crab Essence with Sherry Crème Fraiche

Add Dessert Feature ^{\$6}

Roasted Pistachio Gelato

Whole Pistachios Folded In Sweet Cream

Triple Chocolate Mousse Cake

Light, Dark & White Chocolate

New York Cheesecake

Graham Cracker Crust, Berry Coulis, Chocolate Covered Strawberry

Raspberry Sorbetto

Berries Folded Throughout

Wine Features

William Hill Chardonnay

Central Coast, CA⁰⁸

\$6/24

William Hill Cabernet Sauvignon

Central Coast, CA⁰⁸

\$6/24

Gascón Malbec

Mendoza, Argentina⁰⁸

\$6/24



Michelle Brown
Executive Chef
Jag's Steak & Seafood