

ARIZONA RESTAURANT WEEK THREE-COURSE MENU • \$44 PER PERSON

(Does not include tax and gratuity)

CHOICE OF FIRST COURSE

OCEAN PRIME SIGNATURE SALAD

Romaine, Field Greens, Goat Cheese, Granny Smith Apples, Walnuts, Sherry Mustard Vinaigrette

CAESAR SALAD

Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons

CHOICE OF ENTRÉE

8 OZ FILET MIGNON

SEA SCALLOPS

Parmesan Risotto, English Peas, Citrus Vinaigrette

ALASKA HALIBUT

Caviar, Haricot Verts, Tomatoes, Cauliflower Puree, Citrus Vinaigrette

ACCESSORIZE YOUR STEAK

BEARNAISE SAUCE \$6

BLACK TRUFFLE BUTTER \$6

AU POIVRE \$6

MAYTAG BLEU CHEESE CRUST \$6

OSCAR STYLE \$12

ACCESSORIZE YOUR MEAL

GARLIC SHRIMP SCAMPI \$15

COLD WATER LOBSTER TAIL \$26

SEA SCALLOPS (2) \$16

CHOICE OF DESSERT

CHEESECAKE

NY Style, Graham Cracker Crust

CHOCOLATE PEANUT BUTTER PIE

Peanut Butter Mousse, Bittersweet Chocolate Ganache