

# OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS

## CCD RESTAURANT WEEK MENU

JANUARY 21 – FEBRUARY 3, 2024

\$ 60 PER PERSON

*Does not include tax and gratuity. Beverage not included. Dine in only.*

### FIRST COURSE *Choice of:*

OCEAN PRIME HOUSE SALAD <sup>gfm</sup>  
Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette

CAESAR SALAD <sup>gfm</sup> Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons

LOBSTER BISQUE Butter Poached Lobster

### ENTRÉE *Choice of:*

BRANZINO Artichoke, Broccolini, Celery Root Purée, Lemon Caper Jus

TERIYAKI SALMON\* Shiitake Sticky Rice, Soy Butter Sauce

8 OZ FILET MIGNON\* <sup>gfm</sup> Whipped Potatoes, Cabernet Jus

### DESSERT *Choice of:*

SORBET OR ICE CREAM Chef's Seasonal Selection, Almond Cookie

FIVE LAYER CARROT CAKE Cream Cheese Icing, Pineapple Syrup

### BEVERAGE

SONORA SKI TRIP

Tres Generaciones, White Cranberry Juice,  
Fresh Lime Juice, Ginger \$17

GENERAL MANAGER RYAN MCLOUGHLIN | EXECUTIVE CHEF MAEVE JOYCE | OCEAN-PRIME.COM

<sup>gfm</sup> CAN BE MADE GLUTEN-FREE FRIENDLY WITH MODIFICATIONS ON REQUEST

\*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly options, however our kitchen is not completely gluten free.