

# SIZZLE SWFL

## RESTAURANT WEEK



### *Starter (choice of one)*

#### **Miso Soup**

*Tofu – Scallion – Saikyo Miso – Shiitake Mushroom*

#### **Tempura Crusted Ahi Roll**

*Spicy Togarashi Miso Butter Sauce*

#### **Salmon Poke**

*Inamona Jus - Heirloom Tomato - Jalapeño - Crispy Taro Chips*

### *Entrées (choice of one)*

#### **Hibachi Grilled Atlantic Salmon \$36**

*Japanese Citrus Ponzu Sauce*

#### **Moroccan Spiced Swordfish \$36**

*Yuzu Soy Truffle Vinaigrette*

#### **Braised Short Ribs of Beef \$36**

*Natural Braising Sauce – Honey Mustard*

#### **Herb Grilled Vegetable Napoleon \$26**

*Portobello – Baby Carrot – Asparagus - Red Bell Pepper – Baby Bok Choy - Yukon Potato Purée*

#### **“Old School” Combo \$46**

*Misoyaki Butterfish – Blackened Island Ahi*

### *Dessert (choice of one)*

#### **Pineapple Upside Down Cake**

*Caramelized Pineapple Baked with Brown Sugar Pound Cake – Coconut Ice Cream*

#### **Chocolate Torte**

*Raspberry Coulis – Fresh Berries – Whipped Cream*

#### **Roy's Melting Hot Chocolate Soufflé +\$5**

*Flourless Chocolate Cake with a Molten Hot Center - Raspberry Coulis - Vanilla Bean Ice Cream*

