

Behle Street Café
Restaurant Week
September 14 – 20, 2009

Monday

Macadamia-crust ed tilapia served with tropical fruit salsa, cilantro rice, and grilled asparagus or a salad and dessert.

Tuesday

Pork tenderloin medallion marsala served with yukon gold mashed potatoes and garlic spinach.

Wednesday

Honey-herb pan seared salmon with cilantro rice and grilled asparagus served with choice of salad and dessert.

Thursday

Steak florentine - 5oz filet grilled to perfection topped with mornay sauce spinach on yukon gold mashed potatoes, fried leeks and garlic spinach

Friday

Surf & Turf - 5oz petite filet served with 1/2 lb of king crab leg and parmesan au gratin potatoes. Comes with salad and dessert.

Saturday

Pan seared halibut topped with crabmeat and a champagne cream sauce, balsamic ginger rice, and vegetable medley

Sunday

Grilled NY strip topped with gorgonzola cheese, balsamic reduction, and fried leeks. served with a baked potato and wedge salad