

**PRIMAVISTA 3 COURSE DINNER \$43**

**WEDNESDAYS AND THURSDAYS**

**First Course (*select one*)**

**Mixed Green** - Red leaf, bibb, escarole, radicchio and carrots tossed with Italian vinaigrette.

**Caesar** - Romaine lettuce with Parmesan, croutons and traditional Caesar dressing

**Second Course (*select one*)**

**Sautéed Rock Shrimp** - Gnocchi with vodka sauce, celery, carrots and oregano oil

**Seared Sea Scallops** - Shaved Brussels sprouts, pancetta, bell pepper, brown butter-white truffle oil vinaigrette and arugula

**Wild Sockeye Salmon** - Oven roasted tomatoes, sweet corn, mushrooms and roasted garlic butter sauce

**Third Course (*select one*)**

**Dessert** - Choose any dessert from our menu

*\*No Substitutions*

*\*Consuming raw or undercooked meats, poultry, shellfish, and seafood may increase your risk for food borne illness*