

SPRING 2026 | MAY 15 — 24

WELCOME TO

# Restaurant Week

## COURSE ONE

### OYSTERS\*

three oysters, freshly shucked  
*pink peppercorn mignonette, cocktail sauce, or both*

### SEARED FETA & TOMATO

lightly breaded feta, preserved lemon honey

### SHRIMP LOUIE ◊

Oishii shrimp, Louie dressing, iceberg

## COURSE TWO

### CHARCOAL-GRILLED SKEWER

*served with basmati rice, tomato, Lebanese slaw*

King Trumpet Mushroom ‡

Organic Chicken 8oz.

B&R Reserve Filet Mignon \* 8oz.

Oishii Shrimp ‡

### SAFFRON RISOTTO ◊

Oishii shrimp, merguez sausage

### GREEK SALAD ◊

tomato, feta, cucumber, artichoke, vinaigrette

*add a charcoal-grilled skewer*

King Trumpet Mushroom ‡, Organic Chicken,

B&R Reserve Filet Mignon\*, Oishii Shrimp ‡

## DESSERT

### SEASONAL ICE CREAM

small batch — pistachio, vanilla, chocolate, or strawberry

*served with a housemade pignoli cookie*

\$55/PERSON | DINE-IN ONLY

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\* ITEMS CONTAIN RAW/UNCOOKED PRODUCTS. Health code requires us to inform you eating raw, undercooked or cooked to order meat/fish/eggs may cause food borne illness.

◊ GLUTEN FREE. Many dishes can be prepared gluten-free — ask your server.

While we take care with dietary needs, we're not a gluten-free kitchen. Please use caution.

\*CONTAINS TREE NUTS OR PEANUTS. Please let your server know if you have any food allergies.

All dishes at Pinyon are 100% seed-oil free.