

BISTRO
72

RESTAURANT WEEK
DINNER MENU

FIRST COURSE

FALL SALAD
SLICED APPLES, BRIE CHEESE AND WALNUTS
OVER A MEDLEY OF FRESH MIXED GREENS
TOSSED IN A CRANBERRY VINAIGRETTE

MAIN COURSE

CHOICE OF ONE

STUFFED PORK CHOP
HOUSE MADE BRANDY CREAM SAUCE PAIRED PORK CHOP
STUFFED WITH PROSCIUTTO AND PROVOLONE
SERVED WITH MASHED POTATOES AND MIXED VEGETABLES

PAN SEARED SALMON
OVER WHITE BEAN, KALE & SPINACH RAGU
TOPPED WITH LEMON WHITE WINE BUTTER SAUCE

ROASTED HERB CHICKEN
CHICKEN DEMI-GLACE, SWEET POTATO MASH,
& MIXED VEGETABLES

RIGATONI
PECORINO TOMATO SAUCE, WILD MUSHROOMS,
SPINACH, & KALE

DESSERT

CIDER DOUGHNUT SUNDAE
WARM CIDER DOUGHNUT, CINNAMON ICE CREAM & CARAMEL

\$39 PER ADULT

INCLUDES COFFEE OR TEA SERVICE
GRATUITY & TAX NOT INCLUDED

RESTAURANT WEEK
LUNCH MENU

FIRST COURSE

FALL SALAD
SLICED APPLES, BRIE CHEESE AND WALNUTS
OVER A MEDLEY OF FRESH MIXED GREENS
TOSSED IN A CRANBERRY VINAIGRETTE

MAIN COURSE

CHOICE OF ONE

BISTRO BURGER
GRILLED ANGUS BEEF PATTY,
SMOKED BACON, CARAMELIZED ONIONS & MELTING AMERICAN CHEESE

PULLED PORK SANDWICH
BBQ PULLED PORK, CRISPY ONIONS, PRETZEL BUN

MARGHERITA FLATBREAD
HOUSE MADE SAUCE, MOZZARELLA & REGGIANO CHEESE
TOPPED WITH BABY TOMATOES & BASIL

DESSERT COURSE

CHOCOLATE CHIP COOKIES

\$24 PER ADULT

INCLUDES COFFEE OR TEA SERVICE
GRATUITY & TAX NOT INCLUDED