

**SPRING RESTAURANT WEEK**

**LUNCH MENU**

**FIRST COURSE**

*choice of one*

**Farm Stand Salad**

farm stand vegetables, leafy greens, & dijon sherry dressing

**Caesar Salad**

north fork baby romaine, kale, & torn garlic croutons

**Spiced Deviled Egg**

served with chili aioli

**MAIN COURSE**

*choice of one*

**Cheeseburger**

charcoal grilled angus beef patty, smoked bacon, caramelized onions, & melted american cheese

**Crab Cake**

jumbo lump crab cakes, jalapeno creamed corn & heirloom tomatoes

**Portobella Mushroom Swiss Melt**

served on multi grain bread with caramelized onions, tomato jam, & balsamic glaze

**Three Cheese Grilled cheese**

american, swiss and mozzarella cheese, bacon & tomato jam

**DESSERT**

scoop of vanilla or chocolate ice cream

**\$24 per adult**

*gratuity & tax not included*

**SPRING RESTAURANT WEEK**

**DINNER MENU**

**FIRST COURSE**

*choice of one*

**Chopped Salad**

feta cheese, dried cranberries, walnuts with our house vinaigrette

**French Onion Soup**

**MAIN COURSE**

*choice of one*

**Pork Chop**

honey glazed pork chop, asparagus, sweet potato mash, apple chutney

**Pan Roasted Herb Chicken**

chicken demi-glace, sweet potato mash, & mixed vegetables

**Rigatoni**

pecorino tomato sauce, wild mushrooms, spinach, & kale

**Pan Seared Salmon**

over white bean, kale & spinach ragu topped with lemon white wine butter sauce

**DESSERT**

*choice of one*

**Apple Blossom Tart**

with a scoop of Vanilla Ice cream

**Chocolate Layered Cake**

**\$39 Per Adult**

*Gratuity & Tax Not Included*