



\$39 RESTAURANT WEEK MENU 3 COURSE PRIX FIXE

APPETIZERS

GARVIES POINT SALAD

arugula, baby kale, roasted butternut squash,
craisins, farro, shaved manchego cheese,
raspberry vinaigrette

PUMPKIN BISQUE

CANDIED SWEET POTATO FRIES

sweet potato fries, cinnamon, maple,
toasted marshmallow

ENTREES

GRILLED SALMON

cauliflower mash, seasonal vegetable, maple glaze

PORK SCHNITZEL

breaded pork cutlet, german potato salad,
red cabbage

PUMPKIN RAVIOLI

pumpkin cream

AUTUMN SQUASH

spaghetti squash, butternut squash, acorn squash,
yellow squash, green zucchini, brown butter sage
Add Chicken +9, Shrimp(5) +16, Salmon +18

DESSERTS

BROWNIE SUNDAE SKILLET

chocolate brownie, vanilla ice cream,
hot fudge, whipped cream

NY CHEESECAKE

seasonal selection

PEACH COBBLER

peach, crumble, cinnamon,
vanilla ice cream

Please Inform Your Server Of Any Allergies Prior To Ordering.

*Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of food borne illness. 10.25