$40 RESTAURANT WEEK MENU

3 COURSE PRIX FIXE

APPETIZERS

GARVIES POINT SALAD
mesclun spring mix, delicata squash,
pickled onion, cucumber, tomato, blue cheese,
pumpkin seeds, maple dijon vinaigrette

CANDIED SWEET POTATO FRIES
sweet potato fries, cinnamon, maple, toasted marshmallow

BUTTERNUT SQUASH SOUP

ENTREES

SALMON OREGANATA
roasted bliss potato, shaved brussels, panko, brown butter

PORK SCHNITZEL
breaded pork cutlet, german potato salad, red cabbage

BURRATA PASTA
linguini, vodka sauce, burrata , pesto, calabrian chili
Add Chicken +9, Shrimp(5) +16, Salmon +18

HARVEST SQUASH
butternut squash, acorn squash, yellow squash,
green zucchini, tri color quinoa, ginger teriyaki
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

BREAD PUDDING BITES
powdered sugar, vanilla ice cream