RESTAURANT WEEK
DINNER
NOVEMBER 1 - 8

$48

STARTER
CHOOSE ONE

POTATO LEEK SOUP
LEEKS, POTATOES, CREAMY BROTH, TOPPED WITH CRISPY LEEKS

SPRING ROLLS
SHRIMP, PINEAPPLE TERIYAKI SAUCE

FRIED BURRATA
VODKA SAUCE AND PESTO

ROASTED BUTTERNUT SQUASH SALAD
ARUGULA, TOASTED WALNUTS, DRIED CRANBERRIES, PARMESAN, HOUSE-MADE CIDER VINAIGRETTE

MAIN
CHOOSE ONE

TUSCAN CHICKEN PASTA
SEARED CHICKEN BREAST, CHERRY TOMATOES, GARLIC, HEAVY CREAM, PARMESAN AND CREAM CHEESE SAUCE WITH BABY SPINACH

PORK CHOP
GRILLED WITH PORT WINE DEMI-GLACE, BROCCOLINI AND MASHED POTATOES

SALMON RISOTTO
SEARED SALMON, CHORIZO AND TOMATO RISOTTO, BALSAMIC GLAZE

SHRIMP TEMPURA ROLL
SHRIMP TEMPURA, CUCUMBER, SESAME SEEDS, SPICY MAYO, EEL SAUCE

DESSERT
CHOOSE ONE

PUMPKIN CHEESECAKE

CRÈME BRÛLÉE

CHOCOLATE PEANUT BUTTER COOKIE

20% BOTTLES OF WINE WITH PARTICIPATION IN RESTAURANT WEEK

Legends

RESTAURANT WEEK
LUNCH
NOVEMBER 1 - 8

$25

STARTER
CHOOSE ONE

POTATO LEEK SOUP
LEEKS, POTATOES, CREAMY BROTH, TOPPED WITH CRISPY LEEKS

ROASTED BUTTERNUT SQUASH SALAD
ARUGULA, TOASTED WALNUTS, DRIED CRANBERRIES, PARMESAN,
HOUSE-MADE CIDER VINAIGRETTE

MAIN
CHOOSE ONE

TUSCAN CHICKEN PASTA
SEARED CHICKEN BREAST, CHERRY TOMATOES, GARLIC, HEAVY CREAM,
PARMESAN AND CREAM CHEESE SAUCE WITH BABY SPINACH

PORK CHOP
GRILLED WITH PORT WINE DEMI-GLACE, BROCCOLINI AND MASHED POTATOES

SHRIMP TEMPURA ROLL
SHRIMP TEMPURA, CUCUMBER, SESAME SEEDS, SPICY MAYO, EEL SAUCE

DESSERT
+$8

PUMPKIN CHEESECAKE

CRÈME BRÛLÉE

CHOCOLATE PEANUT BUTTER COOKIE

20% BOTTLES OF WINE WITH PARTICIPATION IN RESTAURANT WEEK