

RESTAURANT WEEK

(\$46 THREE COURSE PRIX FIXE)

STARTERS

CREOLE CHICKEN SOUP ^{18.}

GARLIC CROSTINI

BRIE EN CROUTE ^{15.}

RASPBERRY SAUCE CANDIED ALMONDS BALSAMIC GLAZE ARUGULA

COCONUT SHRIMP ^{18.}

SWEET CHILI SAUCE

GRILLED ROMAINE ^{18.}

PARMESAN CRÈME SHERRY VINAIGRETTE SHALLOT CHERRY TOMATO BACON

ENTREES

BAKED CHICKEN ROULADE ^{32.}

SUNDRIED TOMATO ROASTED RED PEPPER GARLIC SPINACH PROSCIUTTO

WHIPPED SWEET POTATOES FRENCH BEANS

ROASTED GARLIC & LEMON COMPOUND BUTTER

BRAISED PORK OSSO BUCCO ^{36.}

BUTTERED POLENTA GLAZED CARROTS BRAISING LIQUID

CLASSIC POT ROAST ^{29.}

BRAISED BEEF HERB ROASTED CARROTS & POTATOES

RED WINE REDUCTION

MIXED SEAFOOD RISOTTO ^{48.}

SHRIMP CLAMS MUSSELS CALAMARI

GRILLED ATLANTIC SWORDFISH ^{36.}

ROASTED PARSNIPS W/ FRESH PEAS HORSERADISH CRÈME

GRILLED 8^{0Z} PRIME FILET MIGNON W/ SHRIMP ^{48.}

MASHED POTATOES FRENCH BEANS GARLIC DEMI & GORGONZOLA SAUCE

DESSERT

SNICKERS CHEESECAKE ^{11.}

CHOCOLATE RASPBERRY CAKE A LA MODE ^{11.}

RAINBOW COOKIE EGGROLL ^{11.}

RESTAURANT WEEK

(\$24 TWO COURSE PRIX FIXE)

MAINS

CORNER BEEF SANDWICH ^{24.}

BRIOCHE TOAST JARLSBERG COLE SLAW THOUSAND ISLAND

CHICKEN SALAD SANDWICH ^{18.}

HOUSE CHICKEN SALAD MOZZARELLA CRISPY ARUGULA
HEIRLOOM TOMATO BRIOCHE TOAST

CLASSIC POT ROAST ^{29.}

BRAISED BEEF HERB ROASTED CARROTS & POTATOES
RED WINE REDUCTION

ALL-AMERICAN SMASH BURGER ^{23.}

DOUBLE PATTY AMERICAN CHEESE BACON SPECIAL SAUCE
ICEBERG LETTUCE TOMATO CHOICE OF SIDE

TOMATO BACON TOASTY ^{18.}

THREE-CHEESE GRILLED CHEESE TOASTED IN BROWN BUTTER
ON BRIOCHE TOAST CREAMY TOMATO SOUP DIP

DESSERT

SNICKERS CHEESECAKE ^{11.}

CHOCOLATE RASPBERRY CAKE A LA MODE ^{11.}

RAINBOW COOKIE EGGROLL ^{11.}