~ Restaurant Week ~
$48

Butternut Squash Soup GF

Date & Goat Cheese Salad GF
mixed field greens, dates
goat cheese, vinaigrette

Shrimp & Corn Fritters
lightly fried shrimp and corn fritters
tangy dipping sauce

Entree

*** Pan Seared Salmon** GF
pan seared filet, steamed green squash
saffron rice, pineapple teriyaki glaze

Organic Breast of Chicken GF
sauteed breast, mashed potato
steamed green cabbage, parmesan cream

*** Grilled Filet Mignon ($9.95)** GF
9 oz. grass fed Black Angus, roast potato
baby carrots, merlot demi-glace

Bacon Wrapped Jumbo Shrimp GF
pan seared shrimp, wild rice
sauteed cauliflower, lemon caper butter

*** New Zealand Rack of Lamb ($9.95)** GF
three grass fed double chops, scalloped potato
roast baby carrots, rosemary merlot demi-glace

Sauteed Pork Chop GF
sauteed pork chop, sweet potato mash
sauteed broccoli, cranberry-tangerine glaze

Braised Short Ribs
slow roasted beef, mashed potato
sauteed cauliflower

Dessert

Chef's selection

* This menu item consists of, or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or virus. Consuming raw or under cooked meats, fish, shellfish, or fresh shell eggs may increase risk of food borne illness especially if you have certain medical conditions. Before placing your order, Please inform your server if a person in your party has a food allergy

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