

~ Restaurant Week ~
\$46

Soup Du Jour GF

Spring Salad GF

mixed field greens, strawberries, blueberries,
sliced almonds, gorgonzola cheese
champagne dressing

Shrimp & Corn Fritters

lightly fried shrimp and corn fritters
tangy dipping sauce

Entree

Sauteed Pork Medallions

sweet potato mash, sauteed broccoli
cranberry tangerine glaze

* Pan Seared Salmon GF

pan seared fillet, sauteed mixed vegetable
saffron rice, chive cream

* Grilled Filet Mignon (\$9.95)

9 oz. grass fed Black Angus, roast potato
baby carrots, merlot demi-glace

Braised Short Ribs

slow roasted beef, mashed potato
sauteed broccoli

* New Zealand Lamb Rack GF (\$9.95)

Three grass fed double chops,
scalloped potato, roast baby carrots
rosemary merlot demi-glace

Bacon Wrapped Shrimp GF

pan seared shrimp, confetti cous cous
sauteed broccoli, lemon caper butter

Chicken Cordon Bleu

Bell & Evans Breast stuffed with ham
spinach and gruyere cheese, roast potato
parmesan cream sauce

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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