

Restaurant Week

Appetizers

44.00

Truffle Ricotta. creamy ricotts with fresh lemon, truffle oil with toasted flatbreads

Baked Clams.. whole clams served organato style

Tacos . tuna, arugula, roasted poblanos, mango, tomatillo salsa, cilantro pesto

BBQ Shrimp. Guacamole, salsa, chips 10

Salad... arugula, goat cheese, red onions, tomatoes, croutons, with honey balsamic dressing

Chopped Salad. romaine, chick peas, croutons, red onions, tomato caesar dressing

Meat Balls. san marnzano tomatoes and grilled breads

Fried Art.. mini salad with horseradish sauce

Crab Cake. roasted corn salsa fresh tartar sauce 10

Main

New Zealand Lamb. .2 double Australian Chops marinated and topped with an apricot demi glaze, mashed sweet potatoes and fresh vegetables add 15

Duck.. crescent farms half bone in with a black berry fig sauce, yukon mashed and vegetables 20

Chicken Breast.. pan seared, garlic, shallots, light stock, butter, red wine over Yukon mashed with vegetables

Salmon.. pan seared served over wilted bok choy and warm heirloom tomatoes with roasted garlic finished with a classic parsley pesto add 8

Swordfish.. pan seared served over linguini pasta with garlic, shallots, mixed wild mushrooms and spinach+ 10

Fillet Mignon.. pan seared topped with a classic Au poivre sauce yukon gold mashed potatoes and fresh vegetables + 15

Chicken Marsala . pan seared hormone free breast, shallots, garlic, sage, baby portobello mushrooms, marsala wine over Yukon mashed potatoes with seasonal vegetables

Hanger Steak.. marinated pan seared served sliced with a creamy mustard sauce with a hint of honey and herbs over mashed yukon potatoes with seasonal vegetables

Rigatoni Bolognaise home ground fillet, veal and pork, garlic, san marnzano tomatoes, basil finished with a dab of ricotta cheese and served with grilled breads

Pork Chop.. bone in pan seared over Yukon mashed with a port wine sauce and seasoned vegetables + 5

Pasta Mediterranean... shrimp, roasted garlic, broccoli rabe, chopped olives, artichoke hearts, garlic, crushed tomatoes and farfalle with romano cheese

Short Rib.. creamy risotto with a roasted poblano pepper apricot demi glaze with seasonal vegetables

Desserts

Chefs Choices..

THERE ARE NO SUBSTITUTIONS FOR THIS MENU OR CHANGES TO ANY DISH

