

~ Restaurant Week ~
\$44

Soup of the Day

Royal Pear Salad
romaine & red leaf greens
red onion, royal pear
toasted walnuts, gorgonzola
champagne dressing

Trumpets Crab Cake
sauteed lump crab cake
fried capers, remoulade sauce

Entree

Roast Pork Chop
apple & herb stuffed chop
grilled zucchini, maple mashed sweet potato
peach & apple drizzle

*** Pan Seared Salmon**
pan seared fillet, Asian greens
bok choy, saffron rice, chive cream

*** Grilled Filet Mignon (Add \$9.95)**
grass fed Black Angus, scalloped potato
vegetable medley, horseradish butter

Vegetable & Shrimp Fettuccini
asparagus, peas, parmesan cream

*** New Zealand Lamb Rack (Add \$9.95)**
three grass fed double chops
cauliflower mashed potato, roast baby carrots
mint demi-glace

Chicken Francaise
Bell & Evans breast, vegetable rice
sauteed broccoli and snow peas

Dessert

Chef's selection

Menu items subject to change