

~ 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
sauteed broccoli, 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
roast baby carrots, merlot demi-glace

Crab Stuffed Grouper

saffron rice, broccolini
lemon caper butter

*** New Zealand Lamb Rack (Add \$9.95)**

three grass fed double chops
mashed potato, roast baby carrots
mint demi-glace

Veal Osso Bucco

slow roasted served over mashed potato
sauteed broccoli

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