


9


Restaurant week 3 course meal
\$45 plus tax


STARTER

Choice of:

Lemon Shrimp Cocktail | 
Tomato horseradish sauce

Arugula Salad |
roasted cauliflower, avocado, corn, tomato, bleu cheese, pomegranate
vinaigrette

Arancini | 
"Fried rice balls", Tomato parmesan cream sauce, parmesan crisp

Caprese | 
Burrata, tomato, basil, balsamic glaze, Crostini

ENTREE

Choice of:

Braised Short Ribs | 
Apple cider, sweet potato mashed, brussels sprouts

"Everything" Crusted Salmon |
Creamy polenta, garlic spinach

Vegetarian "loaf" |
beyond meat , fingerling potatoes, green beans

"Coq Au Vin" chicken |
Fingerling potato, mushrooms, green beans

DESSERT

Choice of:

Mini Chocolate Bundt cake |
Vanilla or chocolate ice cream, chocolate syrup

Cheesecake |
Coulis, whipped cream, mint

 Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness.

 = Vegetarian

 = Gluten Free