



1st Course

Champagne Truffle Caesar Romaine, asiago, croutons, champagne truffle vinaigrette

Spring Salad Field greens, cucumber, olives, tomato, carrot, red onion, pepperoncini

> **Risotto** Sweet pea risotto, romano, parmesan

> > Eggroll

Slow roasted, local farm raised Italian style pork, mozzarella, asiago, parmesan, house red sauce

Choice of House Wine Merlot, Cabernet Sauvignon, Pinot Grigio, Chardonnay, Riesling

<u>2nd Course</u>

All options are served with a side of house cut fries

 Mediterranean - \$30

 Spinach and feta stuffed beef burger, olive salad, sun-dried tomato & preserved lemon aioli

Fish Sandwich - \$30 Buttermilk fried wild Alaskan cod, lettuce, tomato, house aioli, sweet pickles

Fried Chicken - \$30 Buttermilk fried chicken, house hot sauce, sweet pickles, house aioli, granny smith apple slaw

Falafel - \$30

Chickpea & herb fritter, lettuce, tomato, cucumber, pickled onion, herb yogurt sauce, grilled pita, house hot sauce

Cuban Burger - \$30

Local farm raised pork burger, smoked ham, Swiss cheese, dijon aioli, house pickles

Sirloin - \$30 Sirloin steak, chimichurri, pickled onions

3rd Course

Double Chocolate Brownie with Chocolate Ganache

Cinnamon Toast Cake with Strawberry Jam

Tax and gratuity not included. No coupons or other discounts may be combined with Restaurant Week offer. Take-out available.







