



Restaurant Weeks
July 9-22, 2017
\$34.95 per person

COURSE ONE

Choose One Appetizer OR Salad

APPETIZERS

Calamari 2 Ways

Your choice of banana peppers tossed with white wine garlic butter served with marinara & citrus aioli -or- tossed with thai peanut sauce & roasted peppers served with sriracha & a cilantro creme

Soft Pretzel Stix

Hot soft Bavarian pretzel sticks baked with lots of butter and sea salt served with a Cheddar-ale & a sweet mustard dipping sauce

GF Skewers or Wings

Your choice of boneless chicken tenderloins grilled on a skewer -or- crispy bone-in wings with your choice of sauce: Buff, BBQ, Thai or Roasted Garlic & Herb

GF v Sweet Corn Mussels

P.E.I. Mussels with roasted corn, peppers and shallots in a champagne & roasted garlic cream served with brioche crostini

SALADS

Dressings: Balsamic, Blue Cheese, Ranch, Red Wine, Italian, Caesar, Lemon-herb Vinaigrette or Sweet Soy

GF Caesar

Chopped romaine, kalamata olives, roasted red peppers, focaccia croutons and parmesan crisps, Caesar dressing

GF v Mixed Greens Salad

Fresh mix of artisan lettuces with matchstick carrots, red onions, cherry tomatoes, cucumbers & radishes, balsamic vinaigrette

GF v Arugula

arugula topped with heirloom grape tomatoes and cherry size fresh mozzarella seasoned in a lemon & herb vinaigrette and drizzled with an aged balsamic reduction

GF Ahi Tuna

Sesame crusted tuna seared & sliced over artisan greens salad dressed with sweet soy dressing topped with wasabi aioli

Grilled Chicken \$5 Grilled Shrimp \$6
Grilled Salmon \$7 Grilled Portobello \$4

COURSE TWO

Choose One Entrée

GF Petite Tenderloin

8 oz honey balsamic marinated beef grilled then oven roasted with a herb mustard rub, sliced served with Yukon whipped potatoes and grilled asparagus

GF Lemoncello Salmon

Wild Faroe Island Salmon grilled then topped with lemon zested panko crumbs and served with a vodka-herb & shallot butter, scallion rice and side salad

GF v Shrimp & Mussels

P.E.I. mussels with white tiger shrimp with roasted corn, peppers and scallions in a champagne & roasted garlic cream sauce over jasmine rice

GF Smothered chicken

twin grilled chicken breasts baked with a whiskey butter caramelized onions and a blanket of smoked Gouda cheese served with risotto and arugula salad.

SIDES: Yukon gold Whipped Potatoes, hand cut fries, Jasmine Rice, asparagus, Bacon Brussels Sprouts, Side Garden salad, Sweet Corn -or- Herb & Cheese Risotto,

COURSE THREE

Choose One Dessert

GF Cold Fusion Gelato

caramelized banana, Belgian chocolate or Madagascar vanilla

Sea Salt Caramel Cheesecake

N.Y. Style cheesecake with creme anglaise, raspberry sauce, sea salt & cashew brittle

Chocolate Mousse Cake

layers of chocolate cake and chocolate mousse covered in chocolate

Lemoncello Cake

layers of sponge cake and lemon whipped marscapone

Mixed Berry Tart

Blackberries, raspberries, blueberries & strawberries on a butter crust topped with creme anglaise

v - vegan option

Consumer Advisory: Consumption of raw or undercooked meat, poultry, fish or eggs may increase risk of foodborne illness.