

105 BAR & GRILL TEN

Spring 2024 – Restaurant Week Lunch Menu

Appetizers:

French Onion Soup

Gruyere Cheese / Toasted Crostini

Burrata

*Homemade Pesto / Roasted Tomatoes
Parmesan Crusted Crostini / Balsamic Glaze*

Tempura Shrimp

Sweet Chili & Creamy Carrot Slaw

Entrees:

Grilled Salmon

*Baby Spinach / Artichoke Hearts
Garlic Butter Truffle Oil*

Bison Burger

*8oz Seared Bison Burger / Melted Blue Cheese
Crispy Bacon / Red Onion / Brioche Bun
Sweet Potato Fries*

Pecan Crusted Chicken

*Creamy Mashed Potatoes / Julienne Vegetables
Dijon Cream Sauce*

Desserts:

Fried Zeppoles

Powdered Sugar

Strawberry Shortcake

Strawberry Sauce / Whipped Cream

Peanut Butter Brownie

A La Mode with Vanilla Ice Cream

3 Courses for \$29.95

(Menu Subject To Change)

105 BAR & GRILL TEN

Spring 2024 – Restaurant Week Dinner Menu

Appetizers:

French Onion Soup

Gruyere Cheese / Toasted Crostini

Drunken Mussels

*PEI Mussels / 105 Amber Beer Broth / Chorizo
Sliced Garlic / Butter*

Cucumber Chipotle Shrimp

Stuffed Cucumber with Avocado Aioli

Entrees:

Teriyaki Salmon Rice Bowl

*Seaweed Salad / Black Bean Corn Relish
Avocado Asian Slaw / Steamed Brown Rice*

Rigatoni Pasta

*Tomato Cream Sauce / Green Peas
Sausage*

Chicken Stir-Fry

*Sauteed Diced Chicken Breast / Steamed Rice
Mixed Stir Fry Vegetables / Teriyaki Glaze*

Desserts:

Fried Zeppoles

Powdered Sugar

Strawberry Shortcake

Strawberry Sauce / Whipped Cream

Peanut Butter Brownie

A La Mode with Vanilla Ice Cream

3 Courses for \$44.95

(Menu Subject To Change)