

## Restaurant Week Lunch Menu

April 8 – April 21, 2024

\$29.95

### *First Course*

Choose One:

**Spring Soup:** Vegetable Puree (GF)

**Spring Pea Salad:** Spring mixed greens, cucumber, avocado, radish, fresh peas, feta cheese, strawberries, pistachio, house balsamic vinaigrette (GF).

**Homemade Shrimp Dumplings:** Pan fried, sweet chili sauce, touch of sriracha.

**Pierogi:** Cheese and Potato Based, Scallion, Bacon, Walnuts, Sage Brown Butter Sauce

**Avocado Fries:** Sliced avocado covered with panko, parmesan cheese, herbs, pan fried served with lemon zest-sweet chili ginger sauce (GF) (GF)

### *Second Course*

Choose One:

**Branzino** (white Mediterranean seabass) fine herbs, crusted with celery root hash served over mix veggies in a tomato - lobster broth (GF)

**Lemon Chicken:** Organic chicken, covered with panko parmesan, seasonal herbs in a lemon and white wine sauce (GF)

**Butternut Squash Ravioli** in a creamy truffle sauce, caramelized walnuts.

**House Burger:** Homemade bacon, pepper jack cheese, lettuce, tomato, brioche, mayo-bourbon glaze

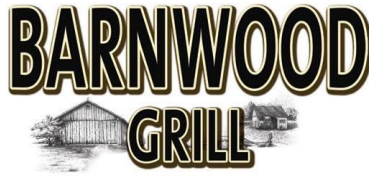
### *Third Course*

Choose One:

**Homemade Tiramisu or Cherry Gelato Ice Cream**  
**Coffee or Tea**

**Lunch: Monday thru Sunday**

**Dinner: Sunday thru Thursday**



## Restaurant Week Dinner Menu

April 8 – April 21, 2024

\$44.95

### *First Course*

Choose One:

**Spring Soup:** Vegetable Puree (GF)

**Spring Pea Salad:** Spring mixed greens, cucumber, avocado, radish, fresh peas, feta cheese, strawberries, pistachio, house balsamic vinaigrette (GF).

**Avocado Fries:** Sliced avocado covered with panko, parmesan cheese, herbs, pan fried served with lemon zest-sweet chili ginger sauce (GF)

**Homemade Shrimp Dumplings:** Pan fried, sweet chili sauce, touch of sriracha.

**Pierogi:** Cheese and Potato Based, Scallion, Bacon, Walnuts, Sage Brown Butter Sauce

### *Second Course*

Choose One:

**Butternut Squash Ravioli** in a creamy truffle sauce, caramelized walnuts.

**Branzino** (white Mediterranean seabass) fine herbs, crusted with celery root hash served over mix veggies in a tomato - lobster broth (GF)

**Lemon Chicken:** Organic chicken, covered with panko parmesan, seasonal herbs in a lemon and white wine sauce (GF)

**New York Steak** 12oz grilled served with veggies and peppercorn sauce (GF).

### *Third Course*

Choose One:

**Homemade Tiramisu or Cherry Gelato Ice Cream**  
**Coffee or Tea**

**Lunch: Monday thru Sunday**

**Dinner: Sunday thru Thursday**