



Spring 2024 – Restaurant Week
Lunch Menu

Appetizers:

Sunchoke Soup
Bacon lardons

Fried Cauliflower Bites
(Gluten Free & Vegan)
Asian Slaw / Pickled Red Onion
House Made Vegan Sticky Sauce

Burrata
Thai Basil Pesto / Baby Heirloom Tomatoes
Shaved Crostini / Balsamic Glaze

Entrees:

Short Rib Rigatoni
Rigatoni Pasta / Short Rib Ragu / Burrata Cheese

Seared Salmon
Corn Succotash / Lemon Caper Sauce

Chicken Frites
½ Chicken / Sauteed Broccolini
Lemon Thyme Chicken Au Jus / Hand Cut Fries

Desserts:

Homemade Apple Crisp
Vanilla Ice Cream

Red Velvet Cake
Raspberry Sauce

3 Courses for \$29.95

(Menu Subject To Change)



Spring 2024 – Restaurant Week
Dinner Menu

Appetizers:

Tuna Tartare
Mango Salsa / Crushed Avocado
Seaweed Salad / Soy Sesame Sauce

Cauliflower Gratin
Gruyere Cheese / Bacon

Burrata
Thai Basil Pesto / Baby Heirloom Tomatoes
Shaved Crostini / Balsamic Glaze

Entrees:

Seared Barramundi
Stir Fried Quinoa / Provençal Tomato Sauce

Grilled Lamb Chops
Mashed Potatoes / Sauteed Asparagus
Lamb Au Jus Reduction

Short Rib Rigatoni
Rigatoni Pasta / Short Rib Ragu / Burrata Cheese

Desserts:

Homemade Apple Crisp
Vanilla Ice Cream

Red Velvet Cake
Raspberry Sauce

3 Courses for \$44.95

(Menu Subject To Change)