

## Restaurant Week Lunch Menu

March 31–April 13

\$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).

**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:** Pan-seared with seasonal herbs, served with roasted mixed vegetables, and zesty chimichurri sauce (GF)

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

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

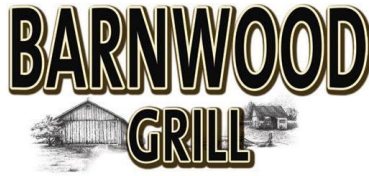
### *Third Course*

Choose One:

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

**Lunch: Monday through Sunday**

**Dinner: Sunday through Thursday**



## Restaurant Week Dinner Menu

March 31–April 13

\$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:** Pan-seared with seasonal herbs, served with roasted mixed vegetables, and zesty chimichurri sauce (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 through Sunday**

**Dinner: Sunday through Thursday**