

HVRW Lunch Menu, \$29.95 Three Course

Appetizer, choice of one

Vegetarian Polenta, diced mixed vegetables and cherry tomatoes white wine sauce

Forest Mushroom Soup or Soup of The day

Goat Cheese Stuffed Dates, with apricot and orange marmalade

Baby green salad, carrots, cherry tomatoes, beets, sweet red onions, gorgonzola cheese and balsamic vinaigrette

Caesar Salad with croutons

Fresh Mozzarella and beef steak tomatoes caprese

Entrée, Choice of one

Veggie Omelet, bell peppers, onion, mushrooms and peas

Grilled Shrimp over beet and mushroom risotto

House-Made Cavatelli, with sweet Italian sausage, oven roasted tomatoes, spinach, wild and shitake mushrooms and white wine virgin olive oil

Lemon Chicken, Parmesan crusted with mixed vegetables, mashed potatoes and lemon white wine sauce

Seared Sea Scallops, over baby arugula with feta cheese, carrots, red onions, cucumber, toasted almonds, Kalamata olives and lemon herb dressing

Roasted Salmon Picatta, mashed potatoes and mixed vegetables smothered with lemon capers and white wine

Fettuccini Vegetarian, assorted mixed vegetables tossed with tomato basil sauce

Dessert, choice of one

Caramelized apple cheese cake, with whipped cream and raspberry sauce

Coconut and Cinnamon Rice Pudding,

Beggars Purse with raspberry sorbet

Fresh Strawberries with whipped cream

HVRW Dinner Menu, \$39.95 3-course dinner

Appetizer, choice of one

House-Made Poach Pear and Gorgonzola Ravioli, with crispy pancetta, fresh tarragon cream sauce

Vegetarian Polenta, diced mixed vegetables and cherry tomatoes white wine sauce

Baby Arugula Salad, with feta cheese, toasted almonds, Kalamata olives, cucumber, cherry tomatoes, carrots, sweet red onions, and lemon fresh herb vinaigrette

Caesar Salad or Mushroom Soup or Soup of the day

Goat Cheese Stuffed Dates with orange and apricot marmalade

Entrée, choice of one

Horseradish and Panko Crusted Flounder Filet with beet and mushroom risotto, mixed vegetables and dill orange sauce

Grilled NY Strip, sweet potatoes fries, sautéed mixed vegetables and brandy red wine sauce

House-Made-Cavatelli, with sweet Italian sausage, wild and shitake mushrooms, and oven roasted tomatoes and white wine garlic virgin olive oil.

Lemon Chicken Martini, parmesan crusted with lemon white wine sauce, served with mixed sautéed vegetables and mashed potatoes

Linguini with Shrimp and Sea Scallops, crispy pancetta, wild and shitake mushrooms, peas and fresh basil white wine cream

House-Made-Fettuccini Vegetarian, assorted mixed vegetables tossed with marinara sauce.

Choice of House-Made Dessert

Beggars Purse with raspberry sorbet

Mascarpone Cheese Cake

Coconut and Cinnamon Rice Pudding

Fresh Strawberries with whipped cream