



FALL 2016

SOUPS

HOUSEMADE FRENCH ONION SOUP *Cup 6. / Crock 9.*

ENTREES

PORK TENDERLOIN 20.16

*Cider Glaze, Roasted Fingerling Potatoes, Maple Braised Red Cabbage*

SHRIMP RISOTTO 20.16

*Saffron Risotto, Fresh Basil, Peas, and Roasted Vegetables*

BLACKENED SCALLOPS 30.16

*Smoked Corn Puree, Crispy Pancetta, Pickled Red Onions, Lime Crema, Red Pepper Coulis*

PAN SEARED HALIBUT 30.16

*Herb Crust, Saffron Risotto, Spinach & Arugula Pesto, Pea Shoots*

14 oz. GRILLED VEAL RIB CHOP 40.16

*Herb Marinated Veal Chop, Pea Puree, Whipped Purple Potatoes, Asparagus*

BRAISED LAMB SHANK 40.16

*Red Wine & Herb Braised Lamb Shank, Creamy Polenta, Green Beans*

*All Restaurant Week Entrees include a Fresh Housemade Brownie with Fresh Whipped Cream & Chocolate Sauce for dessert.*

*Add Gourmet House Salad for 2. / Add Side Caesar Salad for 4.*