



WINTER 2023 RESTAURANT WEEK

3 COURSES FOR \$40

STARTER

BUTTERNUT SQUASH SOUP G V
garlic aioli, crispy sage

HOUSE SALAD G V
VE without blue cheese
spiced apples, cucumbers, tomatoes,
pickled onions, blue cheese, house vinaigrette

CAESAR SALAD
hearts of romaine, croutons, Caesar dressing
ADD: white anchovies 3

ROSEMARY HUMMUS VE
G without crostini
served with crostini & vegetables

SPICY FETA SPREAD V
G without crostini
served with crostini & vegetables

MAC-N-CHEESE V
cheddar cheese & crumb top
ADD: bacon 3 fresh jalapeños 2 crab 7

MAIN

SHRIMP LINGUINE
cherry tomato medley, basil, white wine cream sauce

CHICKEN POT PIE
chicken and vegetables with a savory sage puff pastry

CHIMICHURRI SALMON G
sautéed greens, roasted root vegetables,
chimichurri sauce, toasted sunflower seeds

SMOKED PORK CHOP
orange-ginger sauce, broccolini,
mini potato pancakes, chive sour cream, pickled onions

DRY RUB BAVETTE STEAK G +3
8 oz steak topped with blue cheese butter,
creamed spinach, roasted potatoes
SUB: coffee rub on steak

VEGGIE THAI RED CURRY G VE
chickpeas, sweet potatoes, red bell peppers,
green beans, basmati rice
ADD: chicken breast 9 shrimp 9

KOREAN SHORT RIB
kimchi collard greens, soy-garlic mashed potatoes,
ssamjang gravy

CHICKEN MARSALA
G without the gnocchi
marinated & roasted half chicken, mushrooms,
gnocchi, green beans, shaved cheese, marsala wine sauce

JUMBO LUMP CRAB CAKE G +4
broiled 5 oz crab cake (no bread crumbs),
edamame succotash, roasted sweet potato wedges

SWEETS

CHOCOLATE MOUSSE G
LEMON CAKE

VEGAN CHOCOLATE CHIP COOKIE VE
GOLDEN CAKE WITH FUDGE FROSTING