



Restaurant & Week

RESTAURANT WEEK MENU
JULY 19 - 28, 2024

3 COURSE DINNER FOR \$35

1ST COURSE

Options:

Guilford Giant Pretzel

Served with bier cheese & house mustard

Prosciutto & Goat Cheese Flatbread

Arugula, prosciutto, caramelized onions, herb aioli

Apple Fennel Salad

Shaved fennel, granny smith apples thinly sliced, shaved celery, arugula, goat cheese, walnuts, & a drizzle of balsamic

2ND COURSE

Options:

Fish & Chips

English bier-battered cod, frites, spicy tartar sauce

Parmesan-Crusted Chicken

Pan-fried chicken breast, basil pistachio butter
penne pasta

Steak Frites

Grilled 6 oz filet, drizzled with amaretto rosemary
creme sauce, frites, herb aioli

3RD COURSE

Options:

Whiskey Bread Pudding

German Chocolate Cake

Salted Caramel Cheesecake

20% gratuity will be added for service

