

Restaurant Week Lunch Menu

March 20th – April 2nd, 2023

\$29.95

First Course

Choose One:

Spring Soup: Vegetable Puree (GF)

House Salad: Tomatoes, Cucumbers, Onions, Carrots, House Balsamic Dressing. (GF)

Traditional Caesar Salad

Pierogi: Cheese and Potato Based, Scallion, Bacon, Walnuts, Sage Brown Butter Sauce

Rice Balls: Wild Mushrooms, Truffle Oil, Mozzarella Cheese, Parmesan Dip (GF)

Pear Flatbread: Poached Pear, Blue Cheese, Arugula, Pecans.

Second Course

Choose One:

Branzino (white Mediterranean seabass) fine herbs, crusted with celery root hash served over mix veggies in lobster sauce and herbed infused olive oil (GF)

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

Butternut Squash Ravioli in a creamy truffle sauce, caramelized walnuts.

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

Third Course

Choose One:

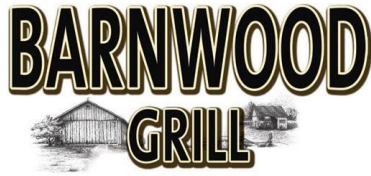
Tiramisu or Cherry Gelato Ice Cream

Coffee or Tea

GF – GLUTEN FREE

Lunch: Monday thru Sunday

Dinner: Sunday thru Thursday



Restaurant Week Dinner Menu

March 20th – April 2nd, 2023

\$44.95

First Course

Choose One:

Spring Soup: Vegetable Puree (GF)

House Salad: Tomatoes, Cucumbers, Onions, Carrots, House Balsamic Dressing. (GF)

Traditional Caesar Salad.

Homemade Shrimp Dumplings: Pan fried, sweet chilli sauce, touch of sriracha.

Pierogi: Cheese and Potato Based, Scallion, Bacon, Walnuts, Sage Brown Butter Sauce

Rice Balls: Wild Mushrooms, Truffle Oil, Mozzarella Cheese, Parmesan Dip (GF)

Pear Flatbread: Poached Pear, Blue Cheese, Arugula, Pecans.

Second Course

Choose One:

Butternut Squash Ravioli in a creamy truffle sauce, caramelized walnuts.

Branzino (white Mediterranean seabass) fine herbs, crusted with celery root hash served over mix veggies in lobster sauce and herbed infused olive oil (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.

Third Course

Choose One:

Tiramisu or Cherry Gelato Ice Cream
Coffee or Tea

GF – GLUTEN FREE

Lunch: Monday thru Sunday

Dinner: Sunday thru Thursday