



## 2024 Summer Restaurant Week

### First Course

#### **Hearts of Romaine**

Classic Caesar Dressing, Sour Dough Croutons, Grana, Cherry Tomato

#### **Margherita Prosciutto Flatbread**

Marinated Cherry Tomato, Basil, Burrata, Prosciutto

#### **Strawberry Arugula Salad**

Feta, Toasted Almonds, Pomegranate Balsamic Vinaigrette

#### **Fried Artichokes**

Lemon Zest, Herbs

#### **Soup du Jour**

### Second Course

#### **Herb Crusted Orange Roughy**

Fried Polenta Cakes, Sauteed Snap Peas, Caper Beurre Blanc

#### **Blackened Chicken Pasta**

Red Onions, Garlic, Sundried Tomato, Arugula, Cajun Cream Sauce

#### **Kimchi Pork Fried Rice**

Napa Cabbage, Edamame, Red Pepper, Shiitake, Cilantro, Scallion, Ginger Soy Butter, House Made Kimchi

#### **Marinated Beef & Chimichurri**

Roasted Potatoes, Broccolini

#### **Clams & Linguine**

Lemon Garlic Butter Sauce, Fresh Herbs

### Dessert

#### **GF Chocolate Cake**

Made with Bitty & Beau's Cold Brew, Chocolate Buttercream Frosting

#### **Ginger Peach Cobbler**

Warm Peach Cobbler with a hint of Candied Ginger

#### **Chef Choice Bread Pudding**

Please ask server for tonight's flavor profile

#### **Rice Pudding with Cherry Compote**

Chef Tim's Creamy Rice Pudding, Sprinkle of Cinnamon, House Made Cherry Compote

**\$45.00 Does Not Include Tax & Gratuity**

**\$9 Red or White House Sangria**

### Add these appetizers for \$10

#### **Vegetable Spring Rolls**

Served with Duck and Soy Sauce

#### **Crispy Alsatian Pizza**

Applewood Smoked Bacon, Onions, Crème Fraiche

#### **Crispy Chicken Dim Sum**

\*Only good with the purchase of the Restaurant Week Menu.

Executive Chef Timothy Widrick

Chef de Cuisine Kyle Abel

**20% Gratuity will be added to parties of 6 or more.**

\*Consuming Raw or Undercooked Seafood, Shellfish & Meats May Increase Your Risk of Foodborne Illness.

