



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 Beed & Chimichurri

Roasted Potatoes, Broccolini

Clams & Linguine

Lemon Garlic Butter Sauce, Fresh Herbs

Dessert

GF Chocolate Cake

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.

