



Restaurant Week

April 11th – 17th, 2021

Serving 4:00–9:00pm daily

DINNER \$30.00 - \$35.00

FIRST COURSE (PICK ONE)

Tempura Nobu Salmon Fingers

Tomato-Basil Bruschetta with Gruyere (2)

Patatas Bravas, classic Spanish Tapas, triple fried potatoes, smoky tomato sauce, and garlic aioli.

SECOND COURSE (PICK ONE)

Caesar or Chophouse Salad

(*Lobster Bisque is \$2.95 additional)

THIRD COURSE (PICK ONE)

Seared Chicken Breast with Morel Mushroom Risotto

Moist 8 oz. Chicken Breast with Morel mushroom risotto, chicken white wine sauce.

Superior Farms Pasture Raised New York Strip Steak (35.00)

Locally raised, hormone and antibiotic free 8oz Strip Loin.

Yukon Gold Mashed Potatoes

Seared Faroe Island Salmon

Pan seared Salmon with Mediterranean Vegetable and Fingerling Sauté, Beet-orange Vinaigrette.

Roast Turkey Dinner

Traditional Oven roasted Turkey dinner with bread stuffing, Yukon gold mashed potatoes, fresh broccoli, turkey gravy and cranberry sauce

***Prices do not include tax, tip or beverage. No substitutions please.**

Items and preparations may change without notice.