



Restaurant week

Friday, December 4th – Thursday, December 10th

\$9.09 Lunch Menu

Shrimp Nicoise Salad

Mixed greens with grilled shrimp, tomato, red onion, red potato, hard cooked egg, kalamata olives, capers and our house vinaigrette.

Falafel Salad

Homemade falafel over spinach and romaine with cucumber, red onion, tomato, kalamata olives, feta cheese and basil vinaigrette with a side of tzatziki sauce.

Turkey Panini

Turkey and brie on grilled focaccia with granny smith apple & honey mustard. Served with Caesar side salad.

Chicken Panini

A marinated chicken breast, oven roasted tomato & arugula on grilled ciabatta with melted smoked mozzarella & pesto mayo. Served with Caesar side salad.



Restaurant week

Friday, December 4th – Thursday, December 10th

\$18.19 Dinner Menu

The following entrees served with *house green salad, bread & dessert*

- *A wild mushroom sauté served over mashed potato with asparagus, shaved parmesan & a drizzle of truffle oil.*
- *A grilled salmon filet over a white bean & bacon ragout accented with plum tomato & spinach.*
- *Chicken, broccoli, tomato & arugula tossed with penne pasta in a creamy sundried tomato - pine nut sauce.*
- *Two of our homemade crabcakes topped with fresh mango salsa and served over wild rice with asparagus.*

The following Salad Entrees are served with *soup, bread & dessert*

- *A roasted 4 ounce lobster tail over a crisp Caesar salad adorned with a homemade parmesan crisp.*
- *Sliced sirloin tossed with arugula, caramelized onions, roasted red potato, tomato, shaved parmesan & balsamic vinaigrette.*
- *Grilled salmon filet over greens with red potato, tomato, onion, olives, egg, capers & vinaigrette.*