



Restaurant Week Menu

March 5th thru 10th, 2018

\$25 per person

Appetizers:

*Crab Nachos: Avocado tortilla chips, lump crab meat, pepperjack cheese sauce, pico de gallo, & cilantro sour cream

*Shrimp Cocktail: Chilled shrimp with cocktail & lemon

*House Salad: Mixed field greens, marinated tomatoes, bleu cheese, & homemade champagne shallot vinaigrette

*Cup of Soup: Choice of one of our homemade soups

Entrees:

*Petit Filet: 5 ounce fire grilled petit filet, au gratin potatoes, shallot merlot demi glace, crumbled bleu cheese and fried onion strings

*Norwegian Organic Salmon Piccata: Fire grilled, basmati rice, lemon, white wine, and caper sauce

*P.E.I. Mussels & Fries: Sautéed in a curry cream sauce, served over fries

*Fish & Chips: Tempura battered & fried cod, fries, cole slaw, & tartar

Desserts:

*Lemon bar with raspberry puree

*Sea salt caramel brownie

*Vanilla Gelato

*No substitutions. Price excludes beverages, alcohol, tax, and gratuity. Dine-in ONLY. A twenty percent gratuity will be added to parties of five or more. We are sorry, there are no separate checks. Consuming raw or undercooked food can increase your risk of food-borne illness.**