



Kitchen & Cocktail

(FRESH INGREDIENTS SOURCED LOCALLY)

RESTAURANT WEEK MENU

\$30.00 PER PERSON

APPETIZERS:

- **VEGETABLE DUMPLINGS:** WITH THAI MAYO.
- **SPICY SAUSAGE BITES:** WITH MARINARA SAUCE AND PARMESAN.
- **SESAME CRUSTED SEARED TUNA:** WITH WASABI AND SOY SAUCE.
- **HOUSE SALAD:** FIELD GREENS, TOMATO, RED ONION, CARROT, CUCUMBER AND OUR HOMEMADE HERB VINAIGRETTE.

• **SOUP OF THE DAY**

ENTREES:

- **MUSHROOM RAVIOLI:** CHAMPAGNE CREAM SAUCE TOSSED WITH LOCAL VEGETABLE.
- **CATFISH PLATTER:** SERVED WITH FRENCH FRIES AND CREOLE SAUCE.
- **RIBEYE:** WITH RED WINE SAUCE, MASHED POTATOES AND LOCAL VEGETABLE.

DESSERTS:

- **OLD FASHION CHOCOLATE CAKE**
- **NEW YORK CHEESECAKE**