



Kitchen & Cocktail

(FRESH INGREDIENTS SOURCED LOCALLY)

RESTAURANT WEEK MENU

\$25.00 PER PERSON

APPETIZERS:

- **VEGETABLE DUMPLINGS:** WITH THAI CHILI DIPPING SAUCE.
- **BRUSCHETTA:** TOASTED BAGUETTE WITH BASIL MARINATED TOMATO, HERBED OLIVE OIL AND PARMESAN CHEESE.
- **HOUSE SALAD:** FIELD GREENS, TOMATO, RED ONION, CARROT, CUCUMBER AND OUR HOMEMADE HERB VINAIGRETTE.

• **SOUP OF THE DAY**

ENTREES:

(ALL ENTREES SERVED WITH OUR VEGETABLE OF THE DAY)

- **NEW YORK STRIP:** SERVED WITH DEMI GLACE MASHED POTATOES AND SAUTEED VEGETABLES.
- **MEDITERRANEAN PASTA:** PENNE PASTA WITH PEPPERONCINI KALAMATA OLIVES, TOMATOES AND ROASTED RED PEPPER, IN A FETA CREAM SAUCE.
- **SEARED SALMON:** SERVED ON A BED OF SAUTEED SPINACH WITH BEURRE BLANC.

DESSERTS:

- **OLD FASHION CHOCOLATE CAKE**
- **NEW YORK CHEESECAKE**
- **APPLE TARTE:** SERVED WITH VANILLA ICE CREAM.