

# Restaurant Week

## Dinner for 2 for 59.95

☞ Dinner Includes 1 appetizer, 2 salads or soup, 2 entrées, and 1 dessert. ☞

☞ 39.95 for additional diner - 1 of each category ☞

### APPETIZER SELECTION

☞ Choose one of the following. ☞

#### Mexican Shrimp Cocktail

Poached jumbo shrimp, cucumber, jalapeño, avocado, cilantro, tomato, white onion, citrus-tomato juice, crackers.

#### Bang Bang Cauliflower

Crispy Fried Cauliflower, sweet and spicy Asian sauce, cashew cream sauce, scallion garnish.

#### Charcuterie & Cheese Board

An assortment of seasonal cheeses and meats served with fruit, nuts, and toasted bread. Ask the server for details.

#### Swedish Meatballs

Scratch-made Swedish meatballs tossed in traditional cream sauce. Served with lingonberry preserves.

### FRESH SALADS AND SCRATCH MADE SOUP

☞ Choose Two of the following. ☞

#### Garden Salad

Mixed greens, tomato, cucumber, red onion, carrot, choice of dressing.

#### Soup du Jour

Made from scratch.

#### Caesar Salad

Crisp Romaine lettuce, fresh croutons, and Parmesan cheese tossed in our signature Caesar dressing.

### ENTRÉE

☞ Choose Two of the following. ☞

#### Cauliflower Steak

Thick-cut cauliflower filet wrapped in parchment and baked. Accompanied by red onion, tomatoes, and spinach. Finished Dejon mustard and nondairy garlic and herb spread.

+ Vegan

#### Mahi Mahi

Pan seared Mahi Mahi filet served over asparagus risotto and finished with a lemon caper beurre blanc.

#### Spicy Vodka Pesto Pasta

Rigatoni Pasta tossed in a zesty tomato basil vodka sauce and spinach and finished with a drizzle of pesto and grated pecorino cheese.

#### Coq au Vin (Chicken and wine)

A classic french recipe with Half Chicken braised in red wine with caramelized pearl onions and mushrooms served with crusty bread, mashed potatoes, and grilled asparagus.

+ chicken has some bones

#### Coffee Rubbed Ribeye

Certified Angus Beef 12oz ribeye rubbed in an exotic blend of coffee and spices, served with an ancho-mushroom cream sauce. Served with garlic mashed potatoes.

#### Bourbon Chop

Duroc boneless pork chop wrapped in bacon served over a bed sautéed spinach. Finished with a maple bourbon glaze.

### DESSERT TO SHARE

☞ Choose One of the following. ☞

#### Cheesecake

Original Creamy Rich Cheesecake with a Graham Cracker Crust.

#### Death by Chocolate Cake

Decadent creamy chocolate mousse layered with dark chocolate ganache made with all-Belgian chocolate

+ gluten free

#### Crepe Brulee

Vanilla Custard with Sugar Coat.

No Substitutions