



Restaurant Week February 21 – 27 2021

Prix Fixe Menu \$25

Includes a starter, an entree, and a dessert of your choice.

Starters

Caesar Salad

A classic salad of romaine lettuce hearts, parmesan cheese and garlic toasted croutons, tossed with a tangy, original Caesar dressing.

House Salad

Mixture of chopped Arugula, Radicchio, and Romaine, grape tomatoes and cucumber, tossed with house made white balsamic vinaigrette dressing.

French Onion Soup

Soup du Jour

Entrees

Chicken Pot Pie

Roasted chicken combined with carrots, potatoes, celery, onions, corn, and peas in a rich cream gravy, topped with a savory house made crust.

Short Rib Goulash

Tender beef short rib root vegetable stew served over creamy mashed potatoes.

Chicken Francaise

Egg battered chicken breast sautéed in a silky lemon and sherry wine reduction. Served with vegetable du jour and choice of potato.

Crab Cake Sandwich

Crab cake on toasted brioche bun with crunchy slaw, pickled red onions, and a chipotle aioli, served with sweet potato fries and a pickle.

Dessert

Carrot Cake

Thunderhead Chipwich

Butterscotch Pudding