Apple Wood
Cafe & Catering

RESTAURANT WEEK 2017
DINNER MENU

Choose 1 from each course for only $20.17

Starters | *Choose 1*

Panko Crusted Crab Cake

Panko Crusted Crab Cake
Over sweet thai remoulade topped w/baby greens tossed in citrus vinaigrette

Bowl of Herbed Cauliflower
or the Soup of the day

Chopped Romaine GFR
Apple wood smoked bacon, broccoli, cauliflower, tomato, cucumber, red onion, & croutons tossed in our creamy gorgonzola dressing

Tomato & Fresh Mozzarella GFR
Arugula pesto, cucumber, red onion, & baby greens tossed in balsamic vinaigrette

Second Course | *Choose 1*

Herbed Cauliflower

Apple Wood BLT GFR
Smoked bacon, tomato, mixed greens, & pesto aioli on toasted sourdough

Banana Pepper Perogies & Sausage *Housemade, stuffed w/potato, banana peppers & white cheddar served w/sautéed red onions, bell peppers & Italian sausage & sour cream*

Chicken Cordon Bleu GFR
Grilled chicken w/gruyere cheese, ham, roasted red pepper aioli, & arugula on toasted brioche

Turkey & Pesto

Turkey & Pesto GFR
Roasted turkey, baby spinach, gruyere cheese, & pesto aioli in pressed sourdough

Banana Pepper Flatbread GFR
Roasted Banana pepper pesto, wilted spinach, tomato & fresh mozzarella

Grilled Vegetable Wrap GFR
Asparagus, portabella, red onion, roasted red pepper aioli, goat cheese, & mixed greens in a pressed wrap

Pressed Corned Beef GFR
Thin Sliced Corned beef pressed on rye w/Swiss cheese, fresh slaw & a dill aioli

Fish Tacos
Panko crusted Cod, mixed greens, mango salsa, sriracha

Key Lime Pie

Dessert Course | *Choose 1*

Apple Wood
Cafe & Catering

RESTAURANT WEEK 2017
LUNCH MENU

Lunch for two $20.17 • Lunch for three $30.17

Main Course
Choose 2

Apple Wood BLT GFR
Smoked bacon, tomato, mixed greens, & pesto aioli on toasted sourdough

Banana Pepper Perogies & Sausage *Housemade, stuffed w/potato, banana peppers & white cheddar served w/sautéed red onions, bell peppers & Italian sausage & sour cream*

Chicken Cordon Bleu GFR
Grilled chicken w/gruyere cheese, ham, roasted red pepper aioli, & arugula on toasted brioche

Turkey & Pesto GFR
Roasted turkey, baby spinach, gruyere cheese, & pesto aioli in pressed sourdough

Banana Pepper Flatbread GFR
Roasted Banana pepper pesto, wilted spinach, tomato & fresh mozzarella

Grilled Vegetable Wrap GFR
Asparagus, portabella, red onion, roasted red pepper aioli, goat cheese, & mixed greens in a pressed wrap

BLT Chicken Salad GFR
Applewood smoked bacon, tomato, red onion, mixed greens & cheddar cheese tossed in creamy peppercorn dill dressing w/grilled chicken

Pressed Corned Beef GFR
Thin Sliced Corned beef pressed on rye w/Swiss cheese, fresh slaw & a dill aioli

Fish Tacos
Panko crusted Cod, mixed greens, mango salsa, sriracha

Apple Wood BLT

Banana Pepper Flatbread

Grilled Vegetable Wrap

Dessert Course
Choose 1

Choose one of our homemade desserts to share

Fish Tacos

GFR *Gluten Free Upon Request*