

Spring Restaurant Week

April 16-April 22

~First Course ~

Soup of the Day

-

House Salad with a Choice of Dressing:

Balsamic, Asian Poppy, Southwest Ranch

-

Classic Caesar Salad

~Main Course~

Curry Seared Chicken

with Coconut Risotto, Garlic Ginger Greens, Oven-dried Tomato, Sweet Pea Truffle, Roasted Beet Reduction and Pickled Red Onion

-

Coriander Seared Tofu

with Shallot Basil Israeli Couscous, Sprouts, Garlic Greens, Pickled Red Onion, Oven-dried Tomato, Truffled Tuscan Bean Sauce and Beet Reduction*G*V

-

Beer Battered Haddock

Fresh Haddock Filet, House Made Batter, Asian Slaw, French Fries, Tartar Sauce, Lemon

-

Asian Style Broiled Haddock

Steamed Rice, Stir Fried Vegetables, Ginger, Garlic, Scallion, House Soy Sauce

-

Grilled Flat Iron Steak

Mash, Braised Greens, Crispy Idaho, Sweet Pea Truffle and Merlot Demi

\$20.18 per person

***This Special Menu will be Served in Addition to our Regular
Dinner Menu**