

LOCAL RESTAURANT WEEK MENU APRIL 16-21 2018

<u>SOUP</u> ARTICHOKE SOUP

SALAD

THE WEBSTER SALAD- MEDITERRANEAN GREENS, POINT REYES BLEU CHEESE, HOUSE BACON, PICKLED RED ONIONS, CHERRY TOMATOES, ZESTY BUTTERMILK DRESSING

GRILLED CAESAR SALAD- GRILLED ROMAINE, HOUSE CAESAR DRESSING, GARLIC CROUTON, SHAVED PARMIGIANO, GRILLED LEMON

SPINACH SALAD- SPINACH, GOAT CHEESE, GRAPES, CANDIED WALNUTS, BERRY VINAIGRETTE

ENTRÉES

FLANK STEAK- SWEET AND SPICED RUBBED FLANK STEAK, POTATO HASH, FRIED ONION RINGS

CHICKEN BREAST- PAN SEARED CHICKEN BREAST, CREAMY RISOTTO, SPINACH, WHITE WINE BÉCHAMEL

SALMON- PAN SEARED SALMON, CELERY ROOT PUREE, DICED RATATOUILLE WITH A TOMATO SAUCE

\$20.18

PRICE PER PERSON, TAX AND GRATUITY NOT INCLUDED