



Restaurant Week Lunch Menu

STARTERS

Seafood Bisque

Duck Liver Mousse

House Salad

French Onion Soup

ENTREES

Sauteed Shrimp

With Artichokes, Capellini and Lemon Butter Sauce

Crab Cake Platter

With Roasted Potatoes and Vegetable du jour

Sauteed Beef Tenderloin Tips

With Wild Mushrooms and Rice Pilaf

Crispy Fried Oyster Platter

With Roasted Potatoes and Vegetable du jour

Choice of an Appetizer and an Entrée- \$15.12 per person



Restaurant Week Dinner Menu

Appetizer

(Choice of one)

Seared Sea Scallop

Cauliflower puree, sautéed mushrooms

Salad of Beets

Shaved fennel, oranges, chevre mousse

Duck Liver Mousse

Marinated apples

Beef Carpaccio

Artichoke vinaigrette, crispy artichokes

Entrée

Roasted Pork Tenderloin

Sweet potato puree, honey glazed brussel sprouts

Braised Beef Short Ribs

Root vegetables, Stilton cheese

Seared Duck Breast

Toasted barley risotto, duck confit

House Made Ricotta Cavatelli

Sautéed spinach, shrimp, lemon butter sauce

Dessert

(Choice of one)

Bourbon Bread Pudding

Vanilla ice cream, caramel sauce

Apple Crisp

Vanilla ice cream

Choice of an Appetizer, Entrée and Dessert-\$30.12 per person