

Restaurant Week Dinner Menu 1-12/1-21



Choose one from each category \$30.12 pp

Appetizers

Ahi Tuna

with cucumber ponzu and wasabi

Mushroom Tart

Exotic Mushrooms with Swiss and A demi Glaze

Fried Green Tomatoes

with Jumbo lump crab meat and Lemon Beurre blanc

Grilled Lamb Chops

with a Balsamic Glaze and Mint Pesto

Entrees

Grilled French Pork Chop

served with a Bacon potato hash and Broccoli finished with an apple brandy Cream

Bouillabaisse

Array of Fresh Seafood in a tomato broth

Seasame Encrusted Tuna

Over Wasabi infused rice with Julienne Vegetables with a ponzu broth

Steak Frites

Natural Grilled Vintage Flat Iron finished with Peerces House made Steak Sauce
Served with Herb Garlic Frites and Broccoli



Desserts

Chocolate cake

Homemade flourless chocolate cake served w/ vanilla ice cream

GingerSnap Ice Cream

Prigel Farms Fresh Creamery

Apple Pie Sundae

Fresh Baked Apple pie with Vanilla Ice Cream and Caramel Sauce