

# *Restaurant Week Menu*

## *First*

*Please choose one*

*Bowl of Soup Du Jour  
House made with fresh ingredients*

*Caesar Salad  
Romaine hearts, house made Caesar dressing, garlic crouton, and parmesan cheese.*

*Mountain Salad  
Baby artisan greens, grape tomatoes, marinated mushrooms, and julienne carrot.  
Served with your choice of dressing.*

*Calamari  
Flash – fried, served with house made tomato sauce.*

## *Second*

*Please choose one*

*Jumbo Lump Crab Cakes  
Rice pilaf, green beans.*

*NY Strip Steak  
Bourbon au poivre, roasted Greek potatoes.*

*Grilled Atlantic Salmon  
Pan seared, topped with white wine, lemon butter sauce, capers, grilled asparagus.*

*Blackened Chicken Penne  
Tasso ham, peppers, onions, and parmesan cheese in a Cajun cream sauce.*

## *Third*

*Please choose one*

*Bread Pudding  
Cheese Cake du Jour*

*\$35/ per person*

*\$45 w/wine pairing*

**Please, no substitutions**