



Restaurant Week

3 COURSE DINNER
\$25 per person

Available February 24-27, 2021

APPETIZER

(Choice of)

SPRING SALAD

Radish, snap peas, tomatoes, quinoa, feta, lemon vinaigrette

RICOTTA MEATBALLS

Beef and pork meatballs, fresh tomato sauce, grilled bread

SESAME TUNA SALAD*

Brown rice, greens, cucumbers, edamame, mint, cilantro, chili mayo, ginger vinaigrette

ENTREE

(Choice of)

PENNE PASTA

Roasted chicken, mushrooms, cream sauce, fresh herbs, parmesan

CHICKEN PARMESAN

Spaghetti, fresh tomato basil sauce, aged parmesan

BRAISED BEEF POT ROAST

Roasted potatoes, grilled broccolini, gravy

SLOW ROASTED SALMON

Faro, tomato, cucumber, lemon, olive oil, herb pesto

DESSERT

(Choice of)

BLACKBERRY KEY LIME PIE

WARM DARK CHOCOLATE FUDGE CAKE

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A 3% wellness charge is added to all guest checks to help offset the rising costs of employee wages and benefits. This charge is not a gratuity.