

# Restaurant Week Menu 2018

## Appetizers

Seared Tuna Sashimi  
Red Quinoa, Crisp Vegetables, Avacado Oil

Romaine Wedge  
Smoked Bacon, Oven Roasted Tomatoes, Buttermilk Crumbled Blue Cheese Dressing

Soup du Jour

## Entrees

Roasted Chicken Breast  
Crispy Polenta, Sundried Tomato, Fennel, Capers, Saffron Vinaigrette

Petite Filet Mignon  
Asparagus, Roasted Petit Potatoes, Caramelized Shallot, House Made Steak Sauce

Sautéed Shrimp  
Tomato, Red Onion, Black Olives, Cherry Tomatoes, Capers,  
Lemon, Olive Oil, Orzo

## Desserts

Brioche Apple Bread Pudding  
Pomegranate Ice Cream

Pistachio Biscotti  
“Cannoli” Mousse

Vanilla Panna Cotta  
Strawberries, Toasted Almonds, Balsamic Honey Reduction

