

RESTAURANT WEEK DINNER MENU

\$32.95 per person \$40.95 with wine pairing (WP)
(Excludes Tax and Gratuity)

»—→ **STARTER** ←—«

GF Potato Spring Leek Soup – fresh dill, olive oil

GF Chopped Greek Salad – scallion, dill, radish, chickpeas, red onion, cucumber, grape tomato, crumbled feta, red wine vinaigrette

GF Tuna Jalapeno Sashimi – sushi-grade tuna, potato crunch, shallot, arugula, ginger-soy glaze

Fiery Brussel Sprouts – scallions, chopped peanuts, sriracha-mayo

»—→ **ENTRÉE** ←—«

Grilled Pork Chops – wild mushrooms, charred brussel sprouts, cauliflower, scallion potato puree, madeira infused demi glaze

*WP-Merlot, Blackstone

GF Soy Glazed Salmon – jasmine rice, broccoli, scallions, chopped peanuts, pineapple-soy glaze

*WP-Chardonnay, J. Lohr

Shrimp Fra Diavolo – linguine, red pepper flakes, scallions, dill, crumbled feta, roasted tomato-ouzo broth

*WP-Pinot Grigio-Barone Fini

Lamb Pappardelle – pulled lamb meat, celery, onions, carrots, ricotta, chopped mint

*WP-Malbec, Diseno

»—→ **DESSERT** ←—«

Warm Blueberry Buckle – vanilla ice cream, raspberry sauce, cinnamon streusel

GF Pistachio Gelato – topped with honey

Vegetarian Option Available Upon Request

18% Gratuity will be added to parties of 8 or more / Only two gift cards permitted per table reservation/seating.



RESTAURANT WEEK LUNCH MENU

\$22.95 per person
(Excludes Tax and Gratuity)

»→ **STARTER** ←«

- GF Potato Spring Leek Soup** – fresh dill, olive oil
- GF Tuna Jalapeno Sashimi** – sushi-grade tuna, potato crunch, shallot, arugula, ginger-soy glaze
- GF Fiery Brussel Sprouts** – scallions, chopped peanuts, sriracha-mayo

»→ **ENTRÉE** ←«

- Pork "Gyro"** – roasted pork, tomato, onion, radish, feta cheese, pita, tzatziki, crispy fries
- GF Chicken Grain Bowl** – rotisserie chicken, red onion, grape tomato, cucumber, radish, crumbled feta cheese, hummus, brown rice
- Shrimp Fra Diavolo** – linguine, red pepper flakes, scallions, dill, crumbled feta, roasted tomato-ouzo broth

»→ **DESSERT** ←«

- Warm Blueberry Buckle** – vanilla ice cream, raspberry sauce, cinnamon streusel
- GF Pistachio Gelato** – topped with honey

Vegetarian Option Available Upon Request

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