

Restaurant Week Lunch Menu

November 1 – 14, 2021

\$25.95

First Course

Choose One:

Soup: Butternut Squash (GF)

House Salad: Tomatoes, Cucumbers, Onions, Carrots, House Balsamic Dressing. (GF)

Kale Caesar Salad.

Pierogi: Cheese and Potato Based, Scallion, Bacon, Walnuts, Sage Brown Butter Sauce

Rice Balls: Wild Mushrooms, Truffle Oil, Mozzarella Cheese, Parmesan Dip (GF)

Pear Flatbread: Poached Pear, Blue Cheese, Arugula, Pecans.

Second Course

Choose One:

Codfish: Pan Seared, Panko-Pistachio Crust, Fine Herbs, Champagne Mustard Sauce. (GF)

Madeira Chicken: Organic chicken, smoked mozzarella, fresh spinach, madeira wine sauce. (GF)

Butternut Squash Ravioli in a creamy truffle sauce, caramelized walnuts.

Third Course

Choose One:

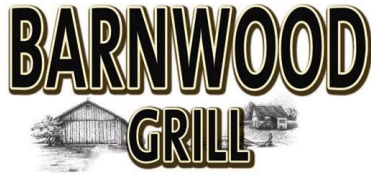
Tiramisu or Tortoni

Coffee or Tea

GF – GLUTEN FREE

Lunch: Monday thru Sunday

Dinner: Sunday thru Thursday



Restaurant Week Dinner Menu

November 1 – 14, 2021

\$35.95

First Course

Choose One:

Soup: Butternut Squash (GF)

House Salad: Tomatoes, Cucumbers, Onions, Carrots, House Balsamic Dressing. (GF)

Kale Caesar Salad.

Homemade Shrimp Dumplings: Pan fried, sweet chilli sauce, touch of sriracha.

Pierogi: Cheese and Potato Based, Scallion, Bacon, Walnuts, Sage Brown Butter Sauce

Rice Balls: Wild Mushrooms, Truffle Oil, Mozzarella Cheese, Parmesan Dip (GF)

Pear Flatbread: Poached Pear, Blue Cheese, Arugula, Pecans.

Second Course

Choose One:

Codfish: Pan Seared, Panko-Pistachio Crust, Fine Herbs, Champagne Mustard Sauce. (GF)

Madeira Chicken: Organic chicken, smoked mozzarella, fresh spinach, madeira wine sauce. (GF)

Butternut Squash Ravioli in a creamy truffle sauce, caramelized walnuts.

House Burger: Homemade bacon, pepper jack cheese, lettuce, tomato, brioche, mayo-bourbon glaze.

Third Course

Choose One:

Tiramisu or Tortoni

Coffee or Tea

GF – GLUTEN FREE

Lunch: Monday thru Sunday

Dinner: Sunday thru Thursday