

## Restaurant Week Lunch Menu

March 16 – 29, 2020

\$22.95

### First Course

Choose One:

**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)

**Soup:** Vegetable Puree (GF)

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

**Kale Caesar:** Caesar Dressing (GF)

### Second Course

Choose One:

**Madeira Chicken:** Fresh mozzarella, fresh spinach, madeira wine sauce. (GF)

**Rigatoni:** Traditional Ground Beef, Tomato Sauce, Mascarpone Cheese, Sweet Peas.

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

**Beef Brisket:** Cooked low & slow, tender n Sweet, light BBQ sauce, coleslaw. (GF)

**NY Steak 8oz:** Grilled, Creamy Green Peppercorn Sauce. (GF)

### Third Course

Choose One:

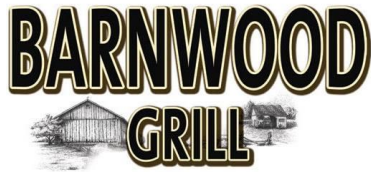
**Vanilla Custard with Chocolate Mousse**

**Crème Brule**

**Coffee or Tea**

GF – GLUTEN FREE

No Substitutions



## Restaurant Week Dinner Menu

March 16 – 29, 2020

\$32.95

### *First Course*

Choose One:

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

**Homemade Crab Cake:** Lobster meat, crab meat, salmon, panko, capers, mustard. (GF)

**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.

**Soup:** Vegetable Puree (GF)

### *Second Course*

Choose One:

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

**Kale Caesar:** Caesar Dressing.

### *Third Course*

Choose One:

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

**Barnwood Chicken:** Prosciutto, Smoked Gouda Cheese, Wild Mushroom Bourbon Sauce (GF)

**Pappardelle:** Flat Wide Noodles, Shredded Short Ribs, Mushrooms & Onions, Natural Juice.

**Pork Shank (Osso Bucco):** Braised for 8 hours with all natural juices, cooked to absolute fall-of-the-bone served over vegetable risotto. (GF)

**NY Steak 8oz:** Grilled, Creamy Green Peppercorn Sauce. (GF)

### *Fourth Course*

Choose One:

**Vanilla Custard with Chocolate Mousse or Crème Brule**

**Coffee or Tea**

GF – GLUTEN FREE

Available Sun – Thursday