



# RESTAURANT WEEK MENU

March 7th and 8th  
3 Courses for \$45 per person

## FIRST COURSE

FRENCH ONION SOUP .....

*Toasted Croute, Gruyere Cheese*

HARVEST SALAD .....

*Mixed Lettuce, Granny Smith Apple, Dried Cranberries, Candied Pecans, Blue Cheese, Maple Balsamic Dressing (V)(GF)*

CAESAR SALAD .....

*Romaine, House Dressing, Ciabatta Croutons, Parmesan Cheese*

THE WEDGE .....

*Iceberg, Bacon, Tomato, Blue Cheese, Hard Boiled Egg, Blue Cheese Dressing*

CRISPY BRUSSELS SPROUTS .....

*Bourbon, Bacon, Parmesan (GF)*

## SECOND COURSE

CHICKEN PARMESAN .....

*Pan Fried Cutlet, Fontina, Mozzarella, Bucatini Pomodoro*

MIXED MUSHROOM BUCATINI .....

*English Peas, Dried Tomato, Porcini Truffle Crema, Parmagiano-Reggiano (V)*

6oz FILET MIGNON .....

*Smoked Gouda Au Gratin, Sauteed Mushroom and Garlic Spinach*

6oz SALMON STEAK .....

*Smoked Gouda Au Gratin, Sauteed Mushroom and Garlic Spinach, Lemon Beurre Blanc, Parsley Sauce*

## THIRD COURSE

WARM CHOCOLATE CAPPUCCINO CAKE .....

*Coffee Whipped Cream*

MAPLE BROWN BUTTER CHEESECAKE .....

*Graham Cracker Crust*



(GF) GLUTEN FREE · (V) VEGETARIAN

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

An automatic 20% gratuity will be applied to parties of 8 or more.