



Restaurant Week Lunch Menu

Three Course

\$16.00

First course

Mesclun salad

Or

Soup du Jour

Main course

Lamb Sandwich*

Watercress, Onion, Sliced Roasted Leg of Lamb, Mint Mayonnaise.

Served on Grilled Whole Wheat Bread & House Chips.

Or

Roasted Salmon*

Mustard jaggery glazed, Spinach, Crisp Peas, Fava, Garbanzo, Saffron Aioli.

Or

Turkey Quinoa Chef Salad *

Sliced Turkey, Quinoa, Bacon, Hard Boiled Egg, Tomato, Corn, Julienned Iceberg, Cucumber, Onion, & Avocado Herb Vinaigrette

Or

Spaghetti Bolognaise

House Made Bolognaise with Herbed Bread Crumbs

Dessert

Macaroons

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

Menu items are subject to change



Restaurant Week Menu
\$35.00 Three Course Dinner

First Course

Asparagus Salad

Shaved Asparagus, Radish, Poached Egg, Turnip Pattie & Lemon Poppy Seed Vinaigrette
Or

Octopus Salad

Peppers, Onions, Cilantro, Olives, Vinegar, Chili Oil Drizzle & Micro Greens, with Croustini
Or

Soup Du Jour

Or

Heart of Palm Crostini

Grilled with Manchego Cheese & Pickled Peppers

Main Course

Grilled Hangar

Sweet Potato Chorizo Mash, Roasted Root Vegetable, Goat Cheese Ranch
Or

Monkfish Osso Bucco

Coconut Lentil Bisque, & Fava, Carrot Chourico Hash
Or

Seafood Boat

Puff Pastry Filled with Scallop, Shrimp, Crab Claw, Fish, in a Sherry Seafood Sauce
Or

Duck Leg Biryani

Mushrooms, Egg, Turnip, Sausage, Basmati Rice, Mango Chutney, Carrot Salad

Dessert

Chocolate Layer Cake

Layered with Raspberry, Chocolate Ganache, Drizzled with Coconut Caramel
Or

House Made Ice Cream or Sorbet

Ask your server for daily selections

Or

Puff Pastry Napoleon

Layered with Vanilla Cream, Blueberry Sauce & Chocolate Drizzle

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