



## Fall Restaurant Week

### **Lunch - \$16**

#### Starters

Lobster bisque - creamy sherry broth, lobster meat

Roasted squash & apple salad, blue cheese crumbles, mixed greens, brown butter vinaigrette

Lamb merguez sausage, Tuscan kale, butternut squash puree

#### Entrees

Clam strip sandwich - tartar, lettuce, hoagie bun, fries

Swordfish pastrami wrap - Russian aioli, pickled cabbage, fries

Turkey club - bacon, lettuce, avocado, bacon, buttered Pullman bread, fries

#### Dessert

Pumpkin bread pudding, port & pear sorbet, pepita brittle

Chocolate peanut crunch bar, whipped crème fraiche, chocolate shavings

### **Dinner - \$35**

#### Appetizers

Lobster bisque- creamy sherry broth, lobster meat

Pork dumplings, kimchi, spicy ponzu sauce

Crab salad granny smith apple, orzo, arugula, citrus vinaigrette, lavash

#### Entrees

Cioppino - Italian cod & mussel stew, tomato & white wine broth, grilled baguette

Goat cheese ravioli, butternut squash puree, spicy pepitas, sage brown butter

Grilled flat iron steak au poivre, smoked potato croquets, green beans

#### Dessert

Pumpkin bread pudding, port & pear sorbet, pepita brittle

Chocolate peanut crunch bar, whipped crème fraiche, chocolate shavings