



## Restaurant Week Fall 2017

*~First Course Choice Of~*

### **Soup of the Day**

#### **Honey Mustard Caesar Salad**

romaine lettuce, house made garlic croutons, shaved grana, honey mustard caesar dressing

#### **Baked Goat Cheese**

herbed goat cheese, house marinara, olive tapenade, grilled crostini

*~Second Course Choice Of~*

#### **Chicken St. Germaine**

mushrooms, pepperoncini, demi glaze, orzo

#### **Shrimp Fra Diavolo**

garlic, plum tomatoes, chili flakes, red wine, marinara, basil

#### **Chicken Alfredo**

garlic, shallots, white wine, cream, fresh herbs, fettuccini

#### **Linguini Puttanesca**

kalamata olives, sweet drop peppers, capers, anchovy, marinara, lemon, basil

*~Third Course Choice Of~*

#### **Almond Flour Chocolate Torte**

candied almonds, vanilla bean gelato

#### **Tiramisu**

Sweet marsala zabaglione, espresso soaked ladyfingers, cocoa