



Restaurant Week Spring 2018

Starters

Smoked Gouda Broccoli Soup

crispy prosciutto

Bake Oysters

onion, creamed spinach, chorizo

Baby Iceberg Wedge Salad

bacon, tomato, red onion, House Ranch

Entrees

Honey Soy Atlantic Salmon

root vegetables, pan rice

Club Sirloin

roasted fingerling potatoes, roasted corn, onion, peppers, cranberry demi-glace

Seared Scallops

potato medallion, sauté pea greens, corn puree

Desserts

Lemon Meringue

*vanilla cake, lemon curd, lemon mousse,
toasted meringue*

Espresso Cappuccino Tart

espresso chocolate ganache, chocolate tart shell, crisp chocolate pearls

\$35 per person