

Spring Restaurant Week 2019

1st course

*House salad: organic apples, gorgonzola, toasted walnuts on a bed of greens with our house balsamic dressing

*Spring salad: golden beets, creamy chevre, sunflower seeds, grapefruit-tahini dressing

*Soup du jour: ask your server about our seasonal special soup

Add a duo cheeseboard for \$12

2nd course

*House meatloaf: cheddar & kale over a bed of mashed potato and creamed haricot vert

*Seafood stew: spicy tomato broth, golden polenta, gulf shrimp and bay scallops

*Sage crusted pork tenderloin: caramelized onion & apples, mashed potato

*Penne (V): truffled cream sauce, mushroom

3rd course

warmed butterscotch cake

vanilla bean root beer float

dark chocolate mousse with bourbon soaked cherries

mango sorbet