



MARCH 2nd-16<sup>TH</sup> 2015

**Restaurant Week Lunch Menu**

**Choice of**

SOUP DU JOUR

MESCLUN SALAD

**Entrée**

**Choice of**

ROASTED CHICKEN SANDWICH

Bacon, cheddar, arugula

ANGEL HAIR PASTA

Lump crabmeat, chili lime cilantro

SPINACH PEAR SALAD

Red onion, blue cheese, balsamic

**Dessert**

**Choice of**

CHEF'S SELECTION SORBET

ICE CREAM



MARCH 2nd-16<sup>TH</sup> 2015

**Restaurant Week Dinner Menu**

**Choice of**

SOUP DU JOUR

HOUSE SALAD

**Entrée**

**Choice of**

**BRAISED BEEF SHORT RIB**

Yukon gold potato, seasonal vegetables, bordelaise sauce

**BUTTERNUT SQUASH TORTELLACCI**

Sweet pea, asparagus, green beans, lemon mascarpone pesto cream

**SIMPLY GRILLED MARKET FISH**

Mussels, julienne vegetables, lobster butter broth

**CHICKEN SCALOPPINI**

Baby arugula, fresh mozzarella, grape tomatoes, artichokes, parsley, lemon, parmesan, capers

**Dessert**

**Choice of**

**CHEF'S SELECTION SORBET**

**ICE CREAM**