



Restaurant Week Menu

FIRST COURSE

Choice of One

Tortilla Soup

House Salad

tomato, cucumber, red onion, crumbled feta cheese;
dressed with aged balsamic vinaigrette

Gorgonzola Salad

field greens in Gorgonzola dressing with caramelized walnuts

SECOND COURSE

Choice of One

Hickory-Smoked Prime Pork Chop

with charred tomato sauce, served with fire-roasted
vegetables & smashed potatoes

Margarita Shrimp

with tequila lime butter, cilantro-lime rice & roasted vegetables

Flat Iron

blackened & served with green beans with bacon & potatoes
au gratin

Mediterranean Lasagna

roma tomatoes, artichoke hearts, spinach, black olives,
feta cheese & mozzarella with marinara

Chicken with Champagne Beurre Blanc

sautéed airline chicken breast served over potato corn hash
with a light champagne butter sauce

DESSERT

Choice of One

Flourless Chocolate Cake

topped with pieces of Heath® bar candy

Crème Brûlée

classic bean custard with a caramelized sugar crust topped
with seasonal berries

Berry Cobbler Streusel

with ice cream

Sambuca®