



Restaurant Week Fall 2019

~Starters~

Classic Caesar Salad
or
House Salad with Balsamic

~Entrees~

Grilled Filet Medallions
garlic mashed potatoes and vegetable of the day

Haddock Piccata
broiled haddock with basmati rice, vegetable of the day, and lemon caper butter sauce

Herb Roasted half Chicken
Dijon roasted potatoes and butternut squash purée

Vegetarian Pasta
penne pasta, mushrooms, zucchini, spinach and Parmesan cream sauce

~Dessert~

Blueberry trifle or Chocolate Bourbon Mousse

~Wine~

Z. Alexander Brown, Pinot Noir \$9/35

Black Stallion, Chardonnay \$10/39