

Restaurant Week

\$22 Three Courses

Appetizers (Choose One)

Avocado Cucumber and Poblano Gazpacho ^{GF}

Crab and Artichoke Chowder ^{GF}

Heirloom Tomato Caprese ^{GF} Fresh Mozzarella, Basil Cream and Balsamic Glaze

“Steak” & Deviled Eggs ^{GF} – Chopped Steak, Chopped Pecans and Chipotle Cream

Mixed Greens ^{GF} - Mandarin Oranges, Cucumber, Radish, Balsamic and Parmesan

Entrées (Choose One)

4oz Crab Cake ^{GF} - Old Bay Remoulade, Au Gratin Potatoes and Grilled Zucchini

Chicken Limoné ^{GF} - Sautéed Chicken Breast in a Lemon Butter Sauce, Crispy Polenta and Broccolini

Linguine Pasta Sautéed Shrimp Pesto Cream, Marzano Tomatoes, Parmesan

Grilled Salmon ^{GF} - Confetti Basmati Rice, Mango Salsa, Pomegranate Glaze and Basil Cream

Fried Chicken Salad ^{GF} - Chopped Romaine, Honey Mustard, Corn, Cheddar Jack Cheese, Tomatoes

Saffron Risotto ^{GF} Grilled Zucchini, Corn, Glazed Carrots, Parmesan, Toasted Pumpkin Seeds

Stuffed Avocados ^{GF} - Avocados Stuffed with Curried Chicken Salad and/or Seafood Salad

Greek Shrimp Salad ^{GF} - Chopped Romaine, Creamy Italian, Tomatoes, Cucumbers, Kalamata Olives and Feta Cheese

Dessert (Choose One)

Choice of Homemade Ice Creams ^{GF} – Black Raspberry Chocolate Chip, Maple Walnut or Vanilla

Lemoncello Cake - Strawberry Sauce and Fresh Whipped Cream