



\$14 Two-Course Restaurant Week Menu

Available 11:00 a.m. - 4:00 p.m.

Entrées

Pan Seared Pork Loin

Topped with a blueberry bourbon barbecue sauce, served with smashed potatoes and grilled asparagus

Smoked Salmon Tostada

Mesclun greens, pulled smoked salmon, corn, and diced tomato served in a fried tortilla bowl, topped with Cotija cheese and avocado ranch dressing

Shrimp Scampi

Shrimp sautéed with spinach and tomatoes in a lemon garlic white wine sauce with linguini

Chicken Marsala

Fried chicken breast smothered in Marsala sauce, served with smashed potatoes and vegetable medley

Choose your Second Course:

Starter:

Garden Salad

Served with a house made buttermilk Cheddar ranch dressing

Or

Sweet Ending:

Petite Homemade Apricot

Brandy Bread Pudding

Thank you to our Restaurant Week Sponsors:



*We respectfully request no additional substitutions
No further discounts will apply towards this menu*