



\$15 Two-Course Restaurant Week Menu

*Your two-course meal includes
a fountain soda, sweet or unsweet iced tea, or coffee*

Entrées

Roasted Baby Back Ribs

Half pound of pork ribs, slow roasted and served with smashed potatoes and harvest vegetables

Grilled Salmon

With a fig mustard sauce, served with rice and harvest vegetables

Pan Seared Cranberry Chicken

Topped with a pumpkin sage cream, accompanied by smashed potatoes and asparagus

Choose your Second Course:

Starter:

Garden Salad with a
cranberry vinaigrette
dressing

Or

Sweet Ending:

Petite Homemade Apricot
Brandy Bread Pudding

Thank you to our sponsors:



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