



\$12 Two-Course Restaurant Week Menu

Entrées

Salmon Quiche

Baked with salmon, fresh dill and Swiss cheese, topped with Hollandaise sauce and garnished with lump crab meat, served with fresh fruit

Half Pound Barbecue Ribs

Slow roasted pork ribs basted in barbecue sauce, accompanied with smashed potatoes and vegetable medley

Chicken Caprese Sandwich

Baked chicken topped with Mozzarella and a balsamic marinated tomato, served on a brioche bun with basil pesto and lettuce

Cabernet Marinara Orzo

Tenderloin beef tips sautéed with peppers, onions and mushrooms in a cabernet marinara sauce, served with orzo pasta

Choose your Second Course:

Starter:

Garden Salad

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*