



\$35 Restaurant Week Menu

Available 4:00 p.m. - Close

Appetizers

Choose one of the following:

- Hickory Smoked Salmon Cakes
Fried golden brown, served under a sweet pea basil sauce
- Cup of Award Winning She Crab Soup
- Seasonal Greens

Entrées

Choose one of the following:

Pan Seared Duck

Topped with a cherry balsamic, served with smashed potatoes and rainbow carrots

Roasted Garlic Filet

Served over a roasted garlic demi glace, accompanied with oven fried red potatoes and grilled broccolini

Sea Scallop Risotto

Seared with a miso ginger cream, shaved carrots and onions, garnished with scallions

Dessert

Choose one of the following:

A la mode available for any of the following desserts - \$2

Chocolate Layer Cake

Homemade New York Style Cheesecake

-With a blueberry cinnamon drizzle

Caramel Apple Waffle Bowl with Ice Cream

Golden Years Martini

As David Bowie once said, "Nothing's gonna touch you in these golden years..." And we hope that this year and this cocktail make you feel just that way. This martini has Absolut Mandarin, St. Elderflower liqueur, orange juice and peach nectar, shaken then served up with a golden sugar rim and topped with sparkling Brut - 9

Jabroni Margarita

This cocktail was inspired by the people's champ If you don't believe us go ask him - he is seated downstairs with Chuck Norris. We use Sauza tequila, Amaretto liqueur, house made sour mix, strawberry and habanero lime syrup, and of course it is served on the Dwayne Johnsons (aka the rocks) with a rock candy stir stick - 10

Trapezium Brewery Presents "Burner Phone"

A kettle soured wheat beer conditioned on Montmorency cherries. This beer has fragrances and flavors of hibiscus, lemon zest, sourdough, and cherry pie. Pinkish in color, this beer is dry with refreshing acidity - 7

Thank you to our Restaurant Week Sponsors:



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