



\$15 Two-Course Restaurant Week Menu

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

Entrées

Salmon Quiche

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

Chicken Piccata

Pan seared chicken breast topped with a lemon caper sauce, served with smashed potatoes and asparagus

Fresh Catch

Ask your server about the featured catch! Grilled and served with wild rice and topped with a broccoli slaw

Curry Philly Steak Sandwich

Shaved steak sautéed with slightly spicy red curry onions, topped with Provolone and fresh pico de gallo on a toasted sub roll, served with chips

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*