



\$15 Two-Course Restaurant Week Menu

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

Entrées

Choose one of the following:

Philly Cheese Steak

Shaved beef sautéed with peppers and onions, topped with a beer cheese sauce on a sub roll and served with kettle chips

Shrimp Scampi

Six sautéed shrimp with blistered tomatoes and asparagus tossed in a white wine butter sauce with linguini

Chicken Piccata

Pan-fried chicken finished with a lemon caper sauce with smashed potatoes and asparagus

Southwest Salmon Bowl

Diced sautéed salmon served over spinach and wild rice, topped with black bean corn salsa, diced tomatoes and pickled onions, finished with an avocado crema

Choose Your Second Course

Starter:

Garden Salad

Served with a house made buttermilk Cheddar ranch dressing
Substitute a cup of our award-winning she crab soup - add \$5

OR

Sweet Ending:

Petite Homemade Apricot
Brandy Bread Pudding

Enjoy all three courses for \$20

Featured Beverages

White Watermelon Cosmo

Simply put, this drink is summertime in a martini glass. We make this cosmo using Smirnoff watermelon vodka and elderflower liqueur with white cranberry juice and garnish it with an edible orchid - 10

The Lavender Pearl (non-alcoholic)

This beverage is a treat for the taste buds and the eyes! We combine cocktail glitter with white cranberry juice and mix it with ginger ale and lavender syrup - 5

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