

# \$35 Restaurant Week Menu

Available 4:00 p.m. - Close

## Appetizers

*Choose one of the following:*

### Fried Ravioli

Fried ravioli on a bed of mesclun topped with a roasted red pepper and Cheddar sauce with micro greens

### Hot and Sour Soup

Carrots, mushrooms, green onion, cilantro, and poached chicken in a soy based broth

*Substitute a cup of award-winning she crab - add 5*

### Garden Salad

Romaine lettuce, garden vegetables, Cheddar cheese, homemade croutons, served with house made buttermilk Cheddar ranch dressing

## Entrées

*Choose one of the following:*

### Shrimp Carbonara

Shrimp sautéed in black truffle gouda cream sauce tossed with linguini topped with a soft boiled egg, finished with fresh cracked black pepper  
*add crab meat - 4*

### Strip Sirloin

Certified Angus beef steak grilled and topped with a gremolata, served with roasted fingerling potatoes and grilled lemon pepper seasoned corn  
*Substitute filet mignon - add 10*

### Fried Chicken

Pan fried chicken thighs topped with a hot honey bourbon sauce served with smashed potatoes and Swiss chard

### Sashimi Tuna

Chilled and served rare with wild rice, greens, ponzu sauce, and jalapeno micro greens  
*add crab meat - 4*

## Dessert

*Choose one of the following:*

Chocolate Lava Cake a la mode

Apple Blossom a la mode with caramel

Housemade Apricot Brandy Bread Pudding

*- Add ice cream for \$2*

## **Featured Beverages:**

### Gruet Brut ~ New Mexico

This winery takes pride in their French roots and specializes in making wine in the same method as a true French champagne. Aromas of green apple and citrus mineral notes, followed by crisp stone fruit flavors. Have a toast to the new year with this traditional sparkler! - 13 gl / 52 btl

### 'Gold' Lang Syne Martini

"Should auld acquaintance be forgot..." This martini might help! We shake up our house gin with aperol liqueur, orange juice and a splash of lemon juice. Served chilled with a golden sugar rim and topped with sparkling brut - 9

### New & Screwed Espresso Martini

A new fun twist on the original espresso martini. This version uses Screwball Peanut Butter whiskey, crème de cacao and fresh espresso... simple and delicious! - 10

### Blueberry Pearl (non-alcoholic)

A treat for the eyes and the taste buds! This drink features ginger beer, blueberry syrup and white cranberry juice that's been mixed with cocktail glitter! - 5

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