RESTAURANT WEEK 2019
Three Course Lunch Prix Fixe - $20

STARTERS
*Soup of the Day
Shaved Brussels Sprout Salad
 parmesan risotto cake, truffle vinaigrette
*Spicy Salmon Tartare
 jalapeno, lemon zest, baby arugula, house made chips
Organic Mixed Greens Salad
 balsamic vinaigrette, cherry tomatoes, shaved parmesan
Crispy Artichokes
 lemon aioli, jalapenos, cilantro, red onions, ricotta salata
*Steamed Mussels
 saffron cream sauce, red onions, jalapenos,
 white wine, parmesan crostini
Crispy Calamari
 lemon aioli, honey sambal dipping sauce
Tomatoes Caprese
 house - made mozzarella, basil, balsamic drizzle
Eggplant Parmesan
 house - made mozzarella, tomato ragu, basil pesto

SECONDS
Butternut Squash Ravioli
 brown butter sage, amaretti, parmesan cheese
*Wood-Grilled Salmon
 fingerling potatoes, beets, baby carrots, beets vinaigrette
*Pan Seared Branzino
 saffron risotto, asparagus, lemon caper sauce
Chicken & Wild Mushrooms Pappardelle
 roasted organic chicken, wild mushrooms, fresh herbs, truffle oil, parmesan cheese
Chicken Milanese
 tomatoes, shaved parmesan, arugula salad, lemon aioli
Wood Grilled Chicken Salad or *Salmon Salad
 baby arugula, plum tomatoes, shaved parmesan, basil pesto
Mushroom Goat Cheese & Spinach Omelet
 mixed green salad, multigrain toast
*Classic Cheeseburger
 Grafton cheddar, brioche bun, L/T, everything spice fries

DESSERT
Nutella Crepes
 house-made crepes, caramel sauce, vanilla ice cream
Sorbet
 limoncello / key lime
Ice Cream
 vanilla / chocolate