



## *Restaurant Week Menu, 2021*

*Four Courses - \$40.21*

### *First Course, choice of:*

#### **Crab Eggroll**

Seasoned Jumbo Lump Crab meat rolled with red peppers, Napa cabbage & celery.  
Deep fried, served with Old Bay Aioli & Siracha Bourbon sauce.

Or

#### **Chicken Satay**

Fresh cut chicken breast strips marinated in Thai Peanut sauce.  
Served with cucumber salad

Or

#### **Spinach & Goat Cheese Tart**

Fresh goat cheese blended with  
savory egg custard baked in a pastry shell  
with sun dried tomato and spinach.

### *Second Course, choice of:*

#### **Fresh Tomato Salad with Mozzarella Cheese**

Or

#### **House Salad with Balsamic Vinaigrette**

### *Third Course, choice of:*

#### **Veal Scallopini**

with gnocchi, spinach, & mushrooms  
in homemade bone broth

Or

#### **Roasted Chicken leg/thigh quarter**

rubbed with fresh Herbs  
served with a Summer Vegetable Stew

Or

#### **Pork Chop**

rubbed with chipolte/adobo and grilled peaches

Or

#### **Grilled Chilean Seabass**

served with flash seared Asian slaw & Avocado Aioli

### *Dessert:*

*Chef's selection, changes often*

*Menu is subject to change based upon availability.*  
No other discounts/coupons will be accepted with the  
Restaurant Week Menu.