



— *Restaurant Week Dinner Menu* —

Three Course Dinner \$40
JANUARY 15-28

First Course

CREAM OF WILD MUSHROOM SOUP

Kennett Square mushrooms, Irish brown bread

HONEY CHILI GRILLED SWORDFISH KABOBS

Mango- pineapple salsa, fried plantain

CAESAR SALAD

Romaine, parmesan, brioche croutons, caesar dressing

Second Course

DUCK CONFIT

Tart cherry demi glaze, herb roasted new potatoes, haricot verts

GRILLED TERES MAJOR STEAK

Cabernet mustard sauce, scalloped potatoes, asparagus

PAN SEARED PACIFIC HADDOCK

Sundried tomato caper cream sauce with crabmeat, saffron herb rice, sauteed spinach

Third Course

BROWNIE A LA MODE

Vanilla ice cream, chocolate sauce

GRAND MARNIER CRÈME BRULEE

Whipped cream, berries

MAPLE BOURBON PECAN CHEESECAKE

Whipped cream, maple syrup drizzle

Cocktail

VODKA GIMLET

Haku vodka, lime juice, maple syrup, lime 11

RYE MANHATTAN

Knob Creek Rye bourbon, vermouth, orange bitters, cherry 14

****ALL ITEMS AVAILABLE FOR PURCHASE A LA CARTE****