



RESTAURANT WEEK

American Classics & Cocktails

LUNCH MENU \$30

Available Monday through Friday 11:30 to 3:00

First Course Selections

Choose one

HOUSE SALAD

Mixed baby greens, green apples, candied walnuts and blue cheese crumbles, tossed in a balsamic vinaigrette dressing

FRENCH ONION SOUP

OR SOUP OF THE DAY

CLASSIC CAESAR SALAD

Crisp romaine hearts tossed with our house-made Caesar dressing, topped with garlic croutons and parmesan cheese

Entrée Selections

Choose one

ANGEL HAIR WITH SHRIMP

Fresh basil, roma tomatoes, spinach, mushrooms, roasted garlic, goat cheese and pine nuts

JALAPENO CAESAR SALAD

Romaine hearts, grilled chicken, shaved parmesan, croutons and house-made jalapeno caesar dressing

BRAISED BONELESS SHORT RIBS

Served with garlic mashed potatoes and fresh vegetables

6 OZ. GREEK-STYLE MAHI MAHI

Roasted red peppers, feta cheese, kalamata olives served with jasmine rice and vegetables

Add a House-made Dessert for \$5

COCONUT SUPREME CAKE

TOLLHOUSE PIE

TRIPLE LAYER CHOCOLATE CAKE

No Substitutions and No To-Go Orders

A 3% processing fee will be added to all credit card transactions, this will NOT include the use of a Debit Card or Cash.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

18% gratuity will be added to parties of eight or more.



RESTAURANT WEEK

American Classics & Cocktails

DINNER MENU \$40

Available Daily 4pm to close

First Course Selections

HOUSE SALAD

Mixed baby greens, green apples, candied walnuts and blue cheese crumbles, tossed in a balsamic vinaigrette dressing

FRENCH ONION SOUP

OR SOUP OF THE DAY

CLASSIC CAESAR SALAD

Crisp romaine hearts tossed with our house-made Caesar dressing, topped with garlic croutons and parmesan cheese

Entrée Selections

BRAISED BONELESS SHORT RIBS

Served with garlic mashed potatoes and fresh vegetables

CEDAR PLANK SALMON

Roasted and finished with a maple-soy glaze served with garlic mashed potatoes and vegetables

8 OZ. GREEK-STYLE MAHI MAHI

Roasted red peppers, feta cheese, kalamata olives served with jasmine rice and vegetables

BRIE & PECAN CHICKEN

Finished with a pear-sage sauce served with a sweet potato and vegetables

\$10 Supplement Entrée Selections

PORK CHOP

Finished with a peppercorn glaze served with wild rice and vegetables

LOBSTER FETTUCINI

Spinach fettucini in a lemon-caper butter sauce topped with a 5 oz. lobster tail, tomatoes & parmesan

Dessert Choices

COCONUT SUPREME CAKE

TOLLHOUSE PIE

TRIPLE LAYER CHOCOLATE CAKE

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