



March 20-26, 2017

**LOCAL RESTAURANT WEEK MENU**

**One for \$20.17**

*Choice of Entrée and a Dessert, served with Soup or House Salad*

**Trio**

*A trio of meats including Rack of Lamb, Sirloin filet and Herb Baked Chicken breast served over Potato and Onion Hash, finished with chunky Creole sauce*

**Shrimp Kabobs**

*Two large skewers with Jumbo Shrimp, peppers, onions, tomatoes and pineapple over Brown rice with mixed vegetables~ Topped with shredded coconut and a side of creamy Thai chili*

**Filet and Crab**

*A 6oz grilled Filet topped with a deep fried Crab cake over horseradish mashed potatoes, Italian style green beans and finished with Lemon Basil Hollandaise*

**Two for \$30.17**

*Choice of Two Entrees and a Dessert to share*

*Served with Soup or House Salad*

**Stuffed Pork Loin**

*Pork loin stuffed with roasted red peppers, Feta cheese and spinach, topped with a light pork reduction~ Served with Greek roasted potatoes and candied carrots*

**Chicken Caprese**

*Grilled Chicken breast layered with fresh basil, fresh Mozzarella and basil pesto  
Served with couscous and grilled vegetables*

**Choice Sirloin Steak**

*Sirloin steak chargrilled with a pepper garlic rub~ Served over mashed potatoes and topped with Asparagus and a mushroom demi*

**Dessert**

**Apple Crisp with Vanilla Ice Cream**

**Panna Cotta**

**Berries with Grand Marnier and Whipped Cream**