



October 15 - 21, 2018

First Course

Choose one

▼ **Roycroft Seasonal House Salad** | Living Acres Farm greens | English cucumber | heirloom tomatoes | radish | carrot | fresh mozzarella cheese | seasoned croutons

Petite Caesar Salad | Kalamata olive | shaved Parmesan cheese | lemon | seasoned croutons

Soup of the Day | ask your server about today's selection

Entrée

Choose one of our special Local Restaurant Week Entrées

– 20.18 –

▼ **Grilled Chicken Breast** | lemon and fresh herb brined | toasted pistachio and basil pesto | wild rice blend | seasonal vegetables

▼ **Seared Faroe Islands Salmon** | brown sugar, dried chili and coffee rub | wild rice blend | honey whiskey gastrique | seasonal vegetables

Beef Short Ribs | slowly braised | chasseur sauce | whipped potato | seasonal vegetables

▼ **Vegan Coconut Curry** | marinated tofu | sweet potato, snap peas, broccoli, cauliflower, chick peas and red bell peppers | Basmati rice | fresh cilantro

Roasted Vegetable and Three Cheese Ravioli | smoked tomato and roasted garlic cream sauce | heirloom tomato, asparagus and mushroom | white truffle oil | shaved Parmesan

– 30.18 –

▼ **Filet of Beef Tenderloin** | 5 oz | seasoned and grilled | demi-glace | seasonal vegetables | whipped potato

▼ **Tomahawk Pork Chop** | grilled 16oz chop | roasted garlic and herb butter | seasonal vegetables | whipped potato

▼ **Jumbo Sea Scallops** | pan seared | herbed risotto | lemon cream | seasonal vegetables

– 40.18 –

▼ **Filet of Beef Tenderloin** | 8 oz | seasoned and grilled | demi-glace | seasonal vegetables | whipped potato

Fresh Atlantic Lobster Risotto | North Atlantic lobster tail meat | wild mushroom, sweet peas and local goat cheese | toasted pine nut risotto | shaved Parmesan

▼ Dessert

Choose one

Dark Chocolate Truffle Cake *or* **Pumpkin Toffee Cheesecake**

▼ *Can be prepared as gluten free, please ask your*