

**Restaurant Week Dinner Offerings**

**\$20.17**

**March 20-25, 2017**

**Soups, Apps, Salads And Mains**

**~Choose one~**

***Today's Soup***

***House Salad with a Selection of Dressings: Balsamic, Asian Poppy, S.W. Ranch***

***Classic Caesar***

**~Choose one~**

***Sesame Chicken with Stir-fried vegetables and Long Grain Rice***

***General Tso's Chicken with Stir-fried vegetables and Long Grain Rice***

***Herb Seared Tofu with Sun Dried Cranberry Wild Long Grain Rice Blend, Sweet Pea Truffle, Beet Reduction, Kalamata, Oven Dried Tomato, Artichoke, Garlic Greens \*G***

***Today's Fresh Fish with Sun Dried Cranberry Wild Long Grain Rice Blend Garlic Greens and Lemon Sherry Butter Sauce (Battered Haddock with Fries and House Slaw on Wednesday and Friday)***

***Grilled Flatiron with Garlic Greens, Mash, Caramelized Onions, Gorgonzola, Crispy Idaho, Merlot Demi***

***Ginger Lime Marinated Hoisin Glazed Pork Loin with Vegetable Lo-Mein***

***Pan Seared White Shrimp Linguine with Fresh Grape Tomato Pomodoro, White Wine, Garlic, Shallot, Basil, Parsley and Asiago***

**~Choose one~**

***NY Style Cheese Cake with Strawberries***

***Today's Bread Pudding***

***Today's Cobbler-Gluten Free***

**Restaurant Week Lunch Offerings**

**Two Lunches for \$20.17**

**March 20-25, 2017**

*TERIYAKI AHI BURGER WITH CRISPY FIVE SPICE LO MEIN, HONEY POPPY SLAW, ARUGULA,  
PICKLED GINGER, CITRUS MINT VINAIGRETTE,  
WASABI AND SRIRACHA MAYO*

*CALIFORNIA ROASTED RED PEPPER CHICKEN WRAP WITH BACON, AVOCADO, SWISS, TOMATO,  
GREENS HOUSEMADE CHIPS AND SOUTHWEST RANCH*

*BUFFALO NEW YORK "MAC 'N CHEESE" WITH GORGONZOLA, MOZZARELLA, CHEDDAR,  
RADIATORI, SCALLIONS, MAPLE BLACK PEPPER BACON  
AND CRISP CELERY*

*GENERAL TSO'S CHICKEN WITH STEAMED RICE, STIR FRIED VEGETABLES SCALLIONS AND  
CRISPY PAD THAI*

*FRESH GRAPE TOMATO POMODORO, WHITE WINE, GARLIC, SHALLOT, LINGUINE, BASIL,  
PARSLEY, FRESH MOZZARELLA AND ASIAGO*