

Restaurant Week March 2017 Menu

Entrees Include a Glass of Red or White Wine & Salad
\$20.17

Chilean Salmon

Pan seared with lemon & fresh rosemary
Served with baby red roasted potatoes & vegetable du jour

Steak Frites

Spice rubbed and grilled USDA Choice New York strip steak
Finished with
Truffle butter served with hand cut Idaho fries
& vegetable du jour

Grouper

Broiled with butter, olive oil & lemon
Served over steamed basmati rice & vegetable du jour
Finished with mango salsa

Fettuccine

Shrimp, red onion, tomato & fresh herbs
Tossed in olive oil white wine sauce
Finished with asiago cheese

Twin Boneless Pork Chop

Chipotle cinnamon rubbed & grilled
Finished with house made bbq sauce
Served with mashed potatoes & vegetable du jour