



March 20-26, 2017

LOCAL RESTAURANT WEEK MENU

\$ 20.17

Add a bottle of wine for \$ 30.17

Choose one entrée with choice of house salad or Caesar salad

**Blackened Salmon served over rice pilaf, seasonal vegetables, finished with a fire and ice salsa
(Watermelon, Jalapenos, Onion and Fennel)**

**6 oz Filet Mignon served over rice pilaf, seasonal vegetables, finished with a mustard mushroom
glaze**

**Parmesan Encrusted Chicken Cutlets served over seasonal vegetables, linguine pasta finished
with a white wine garlic cream sauce**

**Herb Crusted Mediterranean Pork Tenderloin served over roasted vegetable couscous finished
with a lemon glaze**

Wild Mushroom Ravioli in roasted red pepper sauce finished with gorgonzola cheese