



Restaurant Week 2017

Chicken Milanese

*Hand breaded, pan seared chicken cutlets finished with fresh mozzarella and arugula then drizzled with a balsamic reduction
With choice of potato and seasonal vegetables 20.17*

Seafood Norfolk

*Fillet of haddock, black tiger shrimp and sea scallops broiled in a Norfolk butter and old bay sauce then oven baked with a crisp panko crumb
With choice of potato and seasonal vegetables 20.17*

Pumpkin Crusted Apple Pork Tenderloin

*Pork Tenderloin, crusted with pumpkin spice, pan seared then served over oven roasted local apples. Finished with an apple and shallot reduction
With choice of potato and seasonal vegetables 20.17*

Black Angus NY Strip Oscar

*A hand cut Black Angus NY Strip Steak, grilled to order then topped with baby asparagus, fresh crab and a rich hollandaise
With choice of potato and seasonal vegetables 30.17*

Filet Mignon Wellington

*Black Angus Filet medallions wrapped in puff pastry and oven baked.
Finished with a wild mushroom ragout then set over red wine demi
With choice of potato and seasonal vegetables 30.17*

Seafood Stuffed Salmon

*Fresh Faroe Island Salmon stuffed with Black Tiger Shrimp, Lump Crab, Lobster and Panko Bread Crumb. Oven baked then crowned with a shellfish cream.
With choice of potato and seasonal vegetables 30.17*

All entrees served with your choice of dinner salad or soup and fresh baked bread