



# Restaurant Week 2018

## **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 20.18*

## **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 20.18*

## **Lemon & Asparagus Gnocchi**

*Hand rolled Gnocchi, sautéed with fresh asparagus, crisp pancetta, baby spinach and a fresh squeezed lemon cream 20.18*

## **Herb Chicken Pasta**

*Fresh breast of chicken, tossed with sautéed local leeks, diced tomatoes, pancetta and fresh herb infused pappardelle pasta in a white wine & basil cream sauce 20.18*

## **Black Angus Hanger Steak**

*A hand cut tender Black Angus Hanger Steak, seared to order then served over a spicy lemon and red pepper cous cous  
With fresh sautéed seasonal vegetables 30.18*

## **Citrus & Thyme Halibut**

*Fresh Halibut fillet, pan seared in a citrus and thyme brown butter then finished with a grilled lemon wheel  
With choice of potato and seasonal vegetables 30.18*

## **Seafood Stuffed Salmon**

*Fresh Faroe Islands 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 30.18*

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