

RW SPRING 2017 MENU

Mixed green salad

Tomato, cucumber, cornbread croutons
White balsamic vinaigrette

Choice of:

\$20.17

Cashew crusted salmon

Quinoa, red onion, spinach
Sweet pea puree
Topped with a preserved strawberry lemon butter

\$20.17

9oz bistro filet

with roasted asparagus, whipped red bliss potato, and crab and caramelized shallot butter

\$30.17

Twin filet mignon medallions (4oz ea)

with pan-seared scallops, crab and caramelized shallot butter, a fingerling potato and spring onion hash, and heirloom baby carrots finished with a mustard vinaigrette

\$40.17

12oz ny strip

with roasted asparagus, truffle potato gratin and a crab and caramelized shallot butter

Meyer lemon torte

With fresh whipped cream, vanilla wafer crust
strawberry compote