

Squire ON MAIN

LOCAL RESTAURANT WEEK • MARCH 20 - 26, 2017 • OPEN 7 DAYS

\$20.17 MENU

INCLUDES A HOUSE SALAD, CHOICE OF ENTRÉE & DESSERT

Starters

HOUSE GARDEN SALAD

mixed field greens, shaved carrots, cucumbers, tomato, radishes, sprouts & crisp wontons

Entrées

CANNELLONI

fresh twin pasta sheets rolled & stuffed with mixed cheeses, Italian breaded eggplant served with prosciutto-tomato vodka sauce served with a side of roasted banana peppers

GREEK STYLE CHICKEN MILANESE

panko crusted boneless chicken breast topped with a warm salad of baby spinach, feta, radish, cucumbers & tomato in a house greek dressing served over jasmine rice with veg du jour

CHICKEN BUCATINI CARBONARA

sautéed chicken breast tossed in a light garlic-cream sauce slightly thickened with fresh egg tossed with crisp bacon, sundried tomatoes, Italian parsley topped with shaved parmesan slivers

Desserts

WARM BAKED CHOCOLATE CHUNK COOKIE

with an ice cold old fashioned bottle of milk

\$30.17 MENU

INCLUDES CHOICE OF A HOUSE SALAD OR SOUP, CHOICE OF ENTRÉE & CHOICE OF DESSERT

Starters

HOUSE GARDEN SALAD

mixed field greens, shaved carrots, cucumbers, tomato, radishes, sprouts & crisp wontons

SWEET POTATO BISQUE

with nutmeg cream & candied pecans

PASTA FAGIOLI

with ditalini pasta.

Entrées

PENNE STEAK ASIAGO

pasta tossed with sliced tenderloin, blistered grape tomatoes & broccoli in a light madeira-garlic, crushed peppercorn cream tossed with asiago cheese & chopped truffled onion rings

HOT PEPPER STEAK

char-grilled new york strip steak topped with a stuffed hot banana pepper & served with veg du jour

SEAFOOD STUFFED SALMON

warm baby arugula-citrus salad, jasmine rice, white peach butter sauce & served with veg du jour

Desserts

WARM BAKED CHOCOLATE CHUNK COOKIE

with an ice cold old fashioned bottle of milk

RASPBERRY MOUSSE PARFAIT

with a toasted oat crisp

\$40.17 MENU

INCLUDES CHOICE OF A SALAD OR SOUP, CHOICE OF ENTRÉE & CHOICE OF DESSERT

Starters

HOUSE GARDEN SALAD

mixed field greens, shaved carrots, cucumbers, tomato, radishes, sprouts & crisp wontons

crisp romaine tossed with housemade caesar dressing, croutons & parmesan slivers

SWEET POTATO BISQUE

with nutmeg cream & candied pecans

PASTA FAGIOLI

with ditalini pasta.

Entrées

RICE PEARL CRUSTED YELLOWFIN TUNA

served rare & sliced over jasmine rice with lump crab guacamole, crispy wonton chips, sriracha aioli drizzle, lime-cilantro crema, julienne pickled ginger, green onion & sesame sweet soy sauce with veg du jour

ASIAGO-HERB CRUSTED FILET MIGNON

with wild mushroom raviolis, marsala mushroom wine broth, virgin olive oil & frizzled onions

SQUIRE SURF & TURF

char-grilled 10oz new york strip steak topped with applewood bacon wrapped sea scallops & a classic béarnaise sauce served with mashed red bliss potatoes & veg du jour

Desserts

WARM BAKED CHOCOLATE CHUNK COOKIE

with an ice cold old fashioned bottle of milk

RASPBERRY MOUSSE PARFAIT

with a toasted oat crisp

FRESH CREPE

filled with nutella, strawberries & whipped cream