

Spring Restaurant Week

April 16-April 22

~First Course ~

Soup of the Day

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House Salad with a Choice of Dressing:

Balsamic, Asian Poppy, Southwest Ranch

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Classic Caesar Salad

~Main Course~

Curry Seared Chicken

with Coconut Risotto, Garlic Ginger Greens, Oven-dried Tomato, Sweet Pea Truffle, Roasted Beet Reduction and Pickled Red Onion

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Coriander Seared Tofu

with Shallot Basil Israeli Couscous, Sprouts, Garlic Greens, Pickled Red Onion, Oven-dried Tomato, Truffled Tuscan Bean Sauce and Beet Reduction*G*V

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Beer Battered Haddock

Fresh Haddock Filet, House Made Batter, Asian Slaw, French Fries, Tartar Sauce, Lemon

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ASIAN STYLE BROILED HADDOCK

Steamed Rice, Stir Fried Vegetables, Ginger, Garlic, Scallion, House Soy Sauce

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Beef & Broccoli

with Garlic, Ginger, Shiitake Mushroom and Long Grain Rice

\$20.18 per person

***This Special Menu will be Served in Addition to our Regular
Dinner Menu**