



exit 2

Bar & Grille



Restaurant Week Menu
October 16th to 22nd 2017

Choice of
House Salad or Soup du jour

Choice of Entrée

Spaghetti Squash

Spaghetti squash tossed with grape tomatoes, roasted red Peppers, sauté spinach, shrimp

Honey Glazed Salmon

Pan seared salmon with lemon garlic rosemary sauce, artichokes, caramelized onions, smashed potatoes, seasonal vegetable

Butternut ravioli

Butternut squash ravioli s tossed with caramelized onions, diced red peppers in a tarragon cream sauce

Chicken & Waffles

Buttermilk fried chicken tenders over a warm Belgium waffle topped with rum maple slaw, bacon, fresh fruit

Seafood Salad

Grilled scallops over charred romaine, cucumbers , shaved red onions, candied walnuts, topped with balsamic drizzle

Dessert

Chefs' choice

\$30.17

12 oz angus Ribeye, 4 oz Coldwater lobster tail, seasonal vegetable

10.17 bottles of select wines



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