

Restaurant week Fall 2018

Salad

Mixed Greens tossed with tomatoes and a spiced cider vinaigrette
topped with crumbled blue cheese

\$20.18

Maple glazed Atlantic Salmon served over cauliflower puree
with haricot verts and crispy potato straws

Or

9oz grilled Bistro steak served with garlic whipped potatoes,
roasted asparagus and topped with a Lobster compound Butter

\$30.18

Pan seared Scallops served over cauliflower puree & Haricot verts topped with
bourbon-bacon jam and maple gastrique

Or

Grilled 7oz Filet with Pan seared scallops (2), roasted asparagus & garlic whipped potatoes
topped with a lobster compound butter

\$40.18

Grilled 10oz filet served with a Crab and cheese au gratin, roasted haricot verts
topped with truffle butter

Dessert

Pumpkin tort with graham cracker crust & house whipped cream
topped with Sage-brown butter pepitas