

RESTAURANT WEEK

MENU

\$20.25

CHOICE OF

16 OZ DOUBLE BONE-IN BERKSHIRE PORK CHOP

GRILLED TO PERFECTION, LAID OVER A BED OF SAUTÉED BABY SPINACH, TOPPED WITH A MIXED BABY HEIRLOOM TOMATO, SLIVERED GARLIC, AND RED ONION TOMATO WHITE WINE BROTH. SERVED WITH TRI-COLORED FINGERLING POTATOES

PEPPER STEAK

TENDER BEEF TENDERLOIN TAILS, SAUTÉED WITH MIXED BELL PEPPERS AND ONIONS IN A PEPPERCORN DEMI-GLACE, AND SERVED WITH WHITE RICE

MUSTARD-CRUSTED CHICKEN

CHICKEN BREAST LIGHTLY POUNDED AND ENCRUSTED WITH MIXED HERB PANKO BREADCRUMBS AND DIJON MUSTARD. PAN-FRIED, BAKED, AND LAID OVER A BED OF SAUTÉED BABY SPINACH. DRESSED WITH A RED WINE PLUM SAUCE AND SERVED WITH GARLIC MASHED POTATOES

MUSSELS DIABLO

FRESH PEI MUSSELS SAUTÉED WITH SLIVERED GARLIC, SHALLOTS, AND DICED STEWED TOMATOES IN A TOMATO WHITE WINE BROTH WITH A GENEROUS PINCH OF CRUSHED RED PEPPER. LAID OVER A BED OF LINGUINI AND TOPPED WITH FRESH CHOPPED BASIL

ALMOND CRUSTED COD

FRESH NORTH PACIFIC COD, ENCRUSTED WITH ALMONDS AND MIXED HERB BREADCRUMBS, BAKED TO A LIGHT CRISP, AND TOPPED WITH A LEMON BUTTER SAUCE. SERVED WITH FRESH SEASONAL VEGETABLES AND GARLIC MASHED POTATOES



FEBRUARY 21ST-MARCH 2ND