



**Welcome to Restaurant Week
August 16-22, 2010**

Lunch Menu \$20.10*

Starters

Lamb and Goat Cheese Ravioli, sage butter

Pan Seared Scallop, spinach risotto, saffron sauce

Roasted Red & Golden Beet Soup, chilled

Entrees

**Grilled Bistro Steak Salad, mixed greens, tomato, avocado,
gorgonzola, fried onions, red wine vinaigrette**

Napoleon of Grilled Vegetables, pesto ricotta, tomato bisque sauce

BBQ Salmon, black bean and corn relish, cilantro & jalapeno rice

Dessert

Chocolate Macaroon Cheesecake

Summer Berry Cake

Butterscotch Pudding

***Beverages, Gratuity, and Tax not included No Substitutions or Sharing
please. Restaurant Week promotion not available with other dining room
promotions**



**Welcome to Restaurant Week
August 16-22, 2010**

Dinner Menu \$35.10*

Starters

Lamb and Goat Cheese Ravioli, sage butter

Pan Seared Scallops, spinach risotto, saffron sauce

Roasted Red & Golden Beet soup, chilled

Entrees

Veal Chop, panko encrusted with herbs de Provence, fontina, mashed sweet potato, broccoli rabe

Jumbo Lump Crab Cakes, sugar snap succotash, bell pepper remoulade

Pesto Pasta, breast of chicken, pine nuts, sun-dried tomato

Dessert

Chocolate Macaroon Cheesecake

Summer Berry Cake

Butterscotch Pudding



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