



RESTAURANT WEEK MENU

\$35 Three Course Prix Fixe Lunch Menu

COURSE ONE

Choice of One:

Cup of Soup of the Day

Lettuce Wraps

choice of chicken or tofu, kimchi, pickled vegetables, shiso leaf, cucumber, jalapeno (GF)

Crispy Fried Cauliflower

general tso's sauce, sesame, scallions (VE)

Classic Caesar Salad

Mixed Greens Salad

mixed lettuces, grape tomatoes, carrots, cucumber, honey mustard dressing (V, GF)

COURSE TWO

Choice of One:

Roasted Vegetable Chopped Salad

roasted butternut squash, sweet potatoes, cauliflower, radicchio, romaine, pumpkinseeds, manchego, fig balsamic (V, GF)

Black Angus Burger

your choice of two toppings

swiss • aged cheddar • american • bacon • peppers • caramelized onions • mushrooms

Fish Tacos

blackened basa, cheddar, jack, lettuce, pico de gallo, chipotle crema, red rice and beans

Chicken Parmesan with Spaghetti

Mushroom and Lentil Cottage Pie

mushroom lentil stew, butternut squash, spinach, browned mashed potato, crispy parsnips (VE, GF)

COURSE THREE - Desserts by



Choice of One:

Warm Southern Apple Cobbler Cake

crème anglaise, vanilla ice cream

Chocolate Truffon Cake

layers of chocolate cake and dark chocolate mousse

Choice of Ice Cream or Sorbet