



# 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**