RESTAURANT WEEK

LUNCH MENU

FIRST COURSE APPETIZER

-- Select one of the following --

Choice of Today's Seasonal Soups (cup)

-- Flatbread shared by two --

Roasted Roma Tomato Garlic Pesto Chicken Seasonal Selection

SECOND COURSE LUNCH ENTRÉE

-- Select one of the following --

All-Natural Roasted Half Chicken Sesame Grilled Salmon Salad* Wood-Grilled Boneless Rainbow Trout

Signature Cheeseburger*

-- includes your choice of side --

THIRD COURSE DESSERT

Mini Indulgence Dessert

\$23 PER PERSON

Enhance your experience with these wines that pair perfectly with our Restaurant Week menu.

WHITE

Harvest Sun Chardonnay | 6.50 Whitescape Pinot Grigio | 6.50

RED

Mirassou **Pinot Noir** | **7.50** Farm & Fare Cellars **Cabernet Sauvignon** | **6.50**

Menu pricing subject to change and not inclusive of alcohol, tax and gratuity.

RESTAURANT WEEK

DINNER MENU

FIRST COURSE SIGNATURE FLATBREADS

-- Select one of the following to share --Roasted Roma Tomato Garlic Pesto Chicken Seasonal Selection

SECOND COURSE

-- Select one of the following --Seasonal Spinach Salad Organic Field Greens Crisp Romaine & Baby Kale Caesar

THIRD COURSE DINNER ENTRÉE

-- Select one of the following --Cedar Plank-Roasted Salmon Wood-Grilled Filet Mignon* Wood-Grilled Pork Tenderloin* All-Natural Roasted Half Chicken

DESSERT

Two Mini Indulgence Desserts

\$39 PER PERSON

Enhance your experience with these wines that pair perféctly with our Restaurant Week menu.

> WHITE Harvest Sun Chardonnay Open Ranch Pinot Grigio 6.50

Mirassou Pinot Noir Farm & Fare Cellars Cabernet Sauvignon

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*CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED