

RESTAURANT WEEK DINNER MENU

Appetizers

Autumn Squash Soup *

toasted pumpkin seeds, crème fraîche, fresh parsley

Mesclun Green Salad *

shaved parmesan cheese, tomatoes, black truffle vinaigrette

Fried Calamari

cherry pepper aioli

Nonna Meatballs

ricotta cheese, tomato sauce, fresh basil

Entrées

Maple Soy Glazed Atlantic Salmon *

sushi rice, charred broccolini

Roasted "Free Bird" Chicken *

*mashed sweet potatoes, roasted brussels sprouts,
natural gravy*

Filet Mignon

*mushroom risotto, cabernet glaze, grilled asparagus,
parmesan cheese, fresh chives
(+10 supplement for prefix)*

House-made Sweet Potato Gnocchi

*toasted hazelnuts, brown butter sage sauce, parmesan cheese,
whipped ricotta cheese*

Desserts

Pumpkin Cheesecake

ginger graham cracker crust, cranberry compote, crème fraîche

Butterscotch Brownie

vanilla ice cream, chocolate sauce

Ice Cream & Sorbet *

Dinner \$44.95 Sunday thru Thursday

(excluding tax, beverage and gratuity)

(NO SUBSTITUTIONS)

*** Denotes Gluten-Free Dishes ***

Items subject to change