

**3 Courses \$18.95**

**Lunch Menu**

**2 Courses \$14.95**

**Appetizers**

<b>Butternut Squash Soup</b>	\$5.95	
<b>Calamari Frites with Basil Mayonnaise and roasted Tomato Sauce</b>	\$6.95	
<b>Mixed Mushrooms, Stilton cream on Toasted Baguette</b>	\$6.95	
<b>Romaine Salad</b> With Double Smoked Bacon, Asiago Cheese	\$5.95	\$8.95
<b>Baby Arugula Salad</b> with Spiced Poached Pear, Candied Walnuts, Pear Vinaigrette, Goji Berries and Manchego Cheese	\$5.95	\$8.95

**Entrees**

<b>Chicken and Mushrooms</b> Baby Spinach, White Wine, Leek Cream Puff Pastry Vol au Vent, Green Salad	\$ 9.95	
<b>Duck Confit, Mashed Potatoes, Daily Vegetables ,Citrus Duck Jus</b>	\$12.95	
<b>Seared Fillet of Salmon</b> Baby Red Skin Potato Salad, Green Beans, Grainy Mustard Vinaigrette	\$11.95	
<b>Homemade Herb Tagliatelle Pasta</b> Extra Virgin Olive Oil Roasted Red Peppers, Shaved Asiago Cheese	\$11.95	
<b>Lamb Shank on Saffron &amp; Vegetable Couscous</b> Star Anise and Cumin Jus (Prix Fixe Supp \$3)	\$14.95	
<b>Braised Rowe Farm Beef</b> Roasted Garlic Mashed Potato, Cabernet Demi Glaze • Change to a Steak	\$11.95	



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Desserts

Flourless Chocolate Torte and Mango Sorbet	\$6.75
Lemon Puff Pastry Napoleon with Chantilly Cream	\$6.75
White Chocolate Raspberry Crème Brulée	\$6.75

\*Steaks

Change your Braised Beef to a Steak

10 oz NY Striploin	add \$5
7 oz Tenderloin	add \$8

Additional

Oven Baked Bread	for 2	\$3
with garlic, herb butter	for 4	\$5
with cheese	add	\$1.75
3 Seared Scallops In Lemon Herb Cream		\$5
5 Tiger Shrimp Sautéed with chillies		\$6
Steamed Asparagus With lemon and Garlic		\$5
Garlic and Herb Sautéed Mushrooms		\$4

**3 Course Daily Lunch Feature**

**\$12.95**

No Substitutions

*Please order all items together for Prix Fixe pricing*

