

This menu starts Friday 9/21 at 5pm and goes till 9/27.  
If after the 27th refresh to get new menu.

## Starters

**Soup Du Jour** - Butternut Squash w/ Crab or Creamy Cauliflower w/Shaved Brussel Sprouts

**Baked Brie in Puff Pastry** - w/dark cherry/pecan glaze & fresh fruit w/french bread ..... 13.99

**Truffle Fries** - w/ roasted garlic lemon aioli ..... 8.99

## Vegetarian Selection

**Lemony Risotto Cakes** - baked w/mozzarella & parmesan cheese. Served over sautéed ..... 16.99  
cabbage, snow peas, fennel, asparagus & leeks & topped w/slivered almonds.

**Grilled Portabella Caps** - w/melted fontina cheese, roasted red peppers, zucchini, yellow ..... 14.99  
squash, red onion & topped w/grilled asparagus. Served over mixed greens w/roasted tomato, white  
beans, walnuts & lemon poppyseed dressing

## Entrées

**Filet Mignon** - w/caramelized onions & roasted garlic, bacon cream sauce over au gratin white ..... 28.99  
truffle potatoes

**Baked Scallops Florentine** - spinach, tomatoes & scallops, topped w/ a parmesan cheese ..... 23.99  
sauce

**Asian Salmon w/ Wild Mushrooms** - over wild rice & spinach w/a hoisin sauce ..... 22.99

**Blackened Mahi Mahi** - over sautéed kale with a creamy thai chili sauce topped w/Shrimp & ..... 22.99  
Bacon Relish

**12 oz Blackened Ribeye** - w/a roasted tomato sauce. Topped w/roasted poblanos, onions & ..... 23.99  
cheddar cheese

**Grilled Pork Loin** - w/roasted poblano-peach honey glaze over wild rice ..... 21.99

**Prime Rib** ..... King Cut - 26.99 ..... Queen Cut - 22.99

## Featured Flatbread

**Antipasta Flatbread** - asiago-artichoke spread, slow roasted tomatoes, red bell pepper, ..... 13.99  
provolone, kalamata olives, hard salami & pepperoni

**Seasonal Dressings** - Roasted Grape Vinaigrette w/ Rosemary, Lemon Poppyseed, Blueberry Balsamic  
or Raspberry Peach