

This menu start 3/16 at 5pm and goes till 3/22.  
If after the 22nd, refresh to get new menu.

## Starters

- Soups-Cream of Asparagus, Butternut Squash-Couscous & White Bean w/ Dried Fruit-Nut Pesto or Vegetable-Escarole w/ Ditalini Pasta
- Baked Brie in Puff Pastry ..... 13.99  
w/ black cherry-pecan glaze & fresh fruit w/french bread
- Crab Soft Pretzels ..... 9.99  
w/ melted cheese

## Vegetarian Selection

- Mushroom Wellington ..... 17.99  
baked puff pastry filled w/ a roasted portabella cap stuffed w/ sautéed spinach, leeks, shallots, wild mushrooms, chives & walnuts. Topped w/ melted bleu cheese & served w/ a side arugula salad w/ a champagne-honey vinaigrette & shaved parmesan
- Mexican "Mac & Cheese" ..... 16.99  
baked in a sharp white cheddar chipotle sauce w/ chorizo "sausage", roasted tomato, roasted red pepper & spinach. Topped w/ panko & scallions

## Entrées

- Filet Mignon over Fire Roasted Tomato ..... 28.99  
topped with wild mushrooms, Boursin cheese, chives and basil w/ a barrel smoked balsamic glaze
- Blackened Mahi Mahi ..... 21.99  
over coconut rice w/a pineapple-pomaganite rum sauce
- Broiled Scallops ..... 24.99  
over wild mushroom risotto w/ truffle oil
- Asian Salmon with Sake Butter Cream Sauce ..... 21.99  
topped w/ wild mushrooms miso sauce over bok choy
- Shrimp Puttanesca ..... 19.99  
w/ assorted olives, herbs, onion & tomato served over angel-hair
- 12 oz Ribeye ..... 22.99  
w/ sautéed onions, bell peppers & Applewood Smoked Blue Cheese
- 10 Oz Pork Loin ..... 21.99  
w/ Savory Apple Bacon Chutney over filling
- Prime Rib ..... King Cut - 26.99 ..... Queen Cut - 22.99
- Seasonal Dressings  
Roasted Grape Vinaigrette w/ Rosemary, Pomegranate Maple, Lemon Poppyseed, Ginger Blood  
Orange or Blueberry Balsamic

## Featured Flatbread

- Antipasta Flatbread ..... 13.99  
w/ sundried tomato pesto(nuts), roasted red pepper, artichokes, provolone, kalamata olives, hard salami & pepperoni