

THREE-COURSE PRIX FIXE DINNER MENU
\$36

APPETIZERS

Seasonal Burrata

prosciutto, golden berries, homemade pesto, balsamic glaze

Shaved Brussel Sprouts Salad

parmesan risotto cake, truffle vinaigrette

Tuna Tartare

shallots, chives, toasted sunflower seeds, EVOO
homemade potato chips

Crispy Shrimp Wonton

pan seared wonton deglazed with teriyaki sauce,
garnished with green onions

PEI Mussels

julienne leeks, cherry tomatoes, garlic, lemon,
white wine sauce, pesto crostini

ENTRÉES

Broccoli Rabe & Sausage

cavatelli pasta, garlic, white wine sauce

Salmon a la Plancha

white rice, sautéed spinach,
provençal sauce

Free Range Chicken

slowly roasted, mashed potatoes,
sautéed kale, sherry wine sauce, hot cherry peppers or non-spicy sauce

West Coast Grass-Fed Beef Burger

sharp cheddar, lettuce, tomato, grilled
onion, brioche bun, fresh cut fries

Hanger Steak

watercress, cherry tomatoes, fresh cut fries,
chimichurri sauce

DESSERT

Crème Brulée

Carrot Cake

Bread Pudding