



Restaurant Week
September 13-17, 2010

Pulled Spiral ham & Great Northern Bean Soup

Fried Shaved Asparagus

Litely dusted with shaved garlic & thyme,
accompanied with lemon basil aioli

Grilled "Wedge"

Accompanied with blue cheese dressing,
crushed bacon, scallions and tomatoes

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Orange Tea & Marjoram Glazed Salmon

Peppered potato gnocchi, broccolini

Poached Butter Milk Fried Chicken

Comprised of breast & thigh, served with "Amish"
style macaroni salad & baked beans

Fajita-style Skirt Steak

Served with peppers, onions, rice, house-
made salsa, fried tortillas

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Key Lime Pie,

with candied lime zest & mint anglaise

Double Chocolate Mousse,

served in a chocolate cup, warm berry preserve

\$30/per person