

Restaurant Week Dinner Menu 2019

March 11-16

Dinner \$40

Choice of one:

Sea Scallop Lejon

Bacon wrapped, mustard crusted, horseradish cream sauce

Traditional Caesar Salad

Crisp romaine, cracked black pepper croutons, locatelli cheese

Broccoli And Cheddar Soup

Toasted almonds, chives

Choice of one:

Pan seared Rohan Duck Breast

Roasted fingerling potatoes, Brussel sprouts, tarragon blueberry sauce

Shrimp And Scallops

Jambalaya risotto, broccolini, creole tomato coulis

Black And Blue Filet Mignon Tournedos

Blackened filet tournedos topped with melted blue cheese,
thyme roasted red bliss potatoes, haricot verts

Choice of one:

Turtle Layer Cake

Caramel butter cream filling, chopped pecans,
caramel and chocolate glazes, whipped cream, fresh mint

Bourbon Vanilla Bean Crème Brulee

Cherries jubilee spiked with amaretto, whipped cream, fresh mint