



## RESTAURANT WEEK

MARCH 5-11

### \$15 LUNCH MENU

#### STARTERS

##### ***Baby Kale-Spinach Blend***

*House made fresh ricotta cheese, roasted beets, caramelized apples, toasted walnuts, warm sherry-bacon vinaigrette*

##### ***Chicken, Shrimp And Andouille Gumbo***

*Truffle croutons, fine herbs*

#### ENTREES

##### ***Pastrami Cured Scottish Salmon BLT***

*Green leaf lettuce, vine ripe tomatoes, applewood smoked bacon, maple crema, toasted croissant*

##### ***Chicken Pot Pie***

*Grilled chicken breast, vegetables, savory cream sauce, fresh herbs, buttery flakey crust*

##### ***Whole Grain Mustard Crusted Pan Seared Pork Tournedos***

*Grilled sweet potatoes, sautéed spinach, mushroom demi-glace*

#### DESSERTS

##### ***Cabernet Chocolate Mousse***

*Callebaut dark chocolate, whipped cream, mint*

##### ***Creed's Cheesecake***

*Graham cracker crust, revolving sauce (ask your server)*