

#### **RESTAURANT WEEK SUMMER 2024**

#### **LUNCH MENU**

\$30 per person • 11:30AM-3:00PM

## APPETIZER

**Chilled Tomato Gazpacho** Savory Croutons

**Caesar Salad** Romaine, Baby Arugula, Parmesan Crisps, Croutons

Grilled Asparagus Salad (V) (GF)
Shaved Parmigiano, Heirloom Tomato Carpaccio, Fire Roasted Peppers,
Green Goddess Dressing

# ENTREE

Grilled Chicken, Bacon, Avocado Wrap Herb Chicken Breast, Bacon, Avocado, Pepperjack, Lettuce, Tomato, Jalapeno Ranch, Fries

**Pineapple Ginger Glazed Norwegian Salmon** GF Stir-fry Vegetables, Garlic Rice

Spicy Chiocciole Alla Vodka (V) Chiocciole Pasta, Pomodoro, Parmigiano Reggiano

### DESSERT

optional for \$6

**Strawberry Shortcake** Vanilla Scone, Chantilly Sauce

Warm Chocolate Brownie © Salted Caramel, Whipped Marscapone add ice cream +\$3





