



Restaurant Week
2 Courses for \$15 (Lunch)

1st Course

Biltmore Village Reuben

With house cooked Corned Beef on Griddle-toasted Rye with Melted Swiss, Braised Sauerkraut and Homemade 1000 Island Dressing

Seared Salmon Cakes

Dusted with Panko and seasoned with Lemon and Dill then served over Cucumber Noodles and Spinach Greens with Horseradish Sauce

Roasted Portabello Sandwich

Served Open-faced with Tomato Aioli, Warm Goat Cheese, Arugula, Basil and Pickled Onions on Griddle-toasted Ciabatta

2nd Course

CK Cheesecake with Fresh Strawberries, Bananas or
Chocolate and Devonshire Cream

White Chocolate Vanilla Bread Pudding

With Ice Cream and Caramel Sauce