

Restaurant Week Lunch 2017
October 9-16
\$15 Wine Bottle Specials to be named

Appetizer

Choose One:

CUP OF DAILY SOUP
SIDE CEASAR SALAD
SIDE FIELD GREENS SALAD

ENTREES

LET'S TALK TURKEY

FLAME GRILLED TURKEY BURGER ON CHALLAH ROLL WITH LETTUCE, TOMATO
CHIPOLTE MAYO AND KETTLE CHIPS

WHO YOU CALLING SHORT

BRAISED SHORT RIB, WHITE CHEDDAR AND CARMELIZED ONION ON GRILLED
FRENCH BREAD SERVED WITH SEASONED FRIES

YA MON

GRILLED SALMON BURGER ON A BAKERY ROLL WITH LETTUCE TOMATO AND
CUCUMBER WASABI SPREAD SERVED WITH TORTILLA CHIPS AND SALSA

TROPIC THUNDER

GOLDEN BEER BATTERED COD ON A CHALLAH TWIST WITH LETTUCE AND
ROASTED RED PEPPER TARTAR AND FRIES

I SHOULD BE ON THE REGULAR MENU

HOUSE MADE GRIDDLED ZUCCHINI BREAD WITH CHICKEN ALMOND SALAD AND
FRESH FRUIT

Two Course Lunch \$15.95

MENU SUBJECT TO CHANGE BASED ON AVAILABILITY AND CHEF'S CREATIVITY