



**WINTER RESTAURANT WEEKS
JANUARY 16 – JANUARY 30, 2012**

FEATURED MENUS

Guest Choose One Option From Each Course
NO SUBSTITUTIONS & ITEMS NOT AVAILABLE A LA CARTE!

LUNCH- \$19

Available Monday – Friday 11:00 a.m. – 5:00 p.m.

First Course

PIQUILLO PEPPER AND SHERRY BISQUE

Jumbo Lump Crab

MESCLUN GREENS SALAD

Port Wine Vinaigrette,

Buttermilk Blue Cheese, Applewood Smoked Bacon

Second Course

ROASTED ATLANTIC SALMON WRAP

Roasted Beets, Fennel,

Red Onion, Citrus Vinaigrette,

Baby Spinach Salad

APPLEWOOD SMOKED CHICKEN TORCHIA PASTA

Balsamic Cremini Mushrooms,

Roasted Red Pepper, Gorgonzola

DINNER - \$29

First Course

PIQUILLO PEPPER AND SHERRY BISQUE

Jumbo Lump Crab

PORTER BRAISED LAMB AND ORZO

Frisee, Gorgonzola

Port Wine Vinaigrette,

Second Course

GRILLED MAPLE BRINED PORK LOIN

Roasted Root Vegetable and Yukon Potato Hash,

Pomegranate Reduction

PUMPKIN SEED ENCRUSTED ARCTIC CHAR

Parsnip Mash, Goslings Rum and Lime Butter

Third Course

CHOCOLATE STOUT MOUSSE CAKE

White Chocolate Ganache and Chocolate Hazelnut Toffee