



Fall Restaurant Week Lunch Menu 2018

October 19-26th

3 courses for \$15.00

1st Course (select one)

Cup of House-made Chicken Noodle Soup

Cup of Today's Soup

Taste Size Salad

city park, wedge

southwestern caesar, classic caesar, garden

2nd Course (select one)

Meatloaf

mushroom gravy, wilted spinach

Five Cheese Penne Pasta

cheddar, swiss, smoked provolone, parmesan, monterey jack

Chicken Biscuits & Gravy

roasted chicken, vegetable gravy

Grilled Flat Bread Pepperoni Pizza

3rd Course (select one)

Pumpkin Bread Pudding

salted caramel sauce, whipped cream

House-made Espresso Chocolate Pudding

strawberry coulis, crème anglaise





Fall Restaurant Week Dinner Menu 2018

October 19-26th

3 courses for \$25.00

1st Course (select one)

Smoked Pulled Pork Nachos

southwest cheese sauce, pico de gallo

Thai Peanut Hummus

wonton chips

Buffalo deviled eggs

bleu cheese, celery salsa

Sweet Potato Fries

maple sriracha dipping sauce

Cup of House-made Chicken Noodle Soup

Cup of Today's Soup

Taste Size Salad

city park, wedge

southwestern caesar, classic caesar, garden

2nd Course (select one)

Cajun Fried Chicken Breast

sausage gumbo sauce, white rice

Maple Sage Grilled Boneless Pork Chop

apple walnut stuffing, bleu cheese gravy

Sautéed Panko Crusted Cod

potato coconut curry soup, peanut cucumber relish

Sausage Broccoli Orecchiette

sweet Italian sausage, red onion, white wine butter sauce

Moroccan Braised Beef

sweet potato hash, almond raisin chutney, mint yogurt

Grilled Salmon

barley-tomato-red onion salad, rosemary parsley vinaigrette

3rd Course (select one)

Pumpkin Bread Pudding

salted caramel sauce, whipped cream

House-made Espresso Chocolate Pudding

strawberry coulis, crème anglaise

