



***Fall Restaurant Week Lunch Menu 2019***  
***3 courses for \$15.00***

***1<sup>st</sup> Course (select one)***

**Cup of Soup**

*chicken noodle, soup of the day*

**Taste Salad**

*classic caesar, southwest caesar, city park, garden*

***2<sup>nd</sup> Course (select one)***

**Smoked Pork Wet Burrito**

*red chili sauce*

**5 Cheese Penne**

*cheddar, parmesan, swiss, provolone, monterey jack*

**Chicken Vegetable Ramen Stir Fry**

*peanut-ginger sauce*

**Greek Potato & Eggplant Moussaka**

*tomato meat & béchamel sauces*

***3<sup>rd</sup> Course (select one)***

**Baked Pumpkin French Toast**

*apple maple syrup, whipped cream*

**Frozen Chocolate Pudding Pie**

*raspberry coulis, whipped cream*





***Fall Restaurant Week Dinner Menu 2019***  
***3 courses for \$25.00***

***1<sup>st</sup> Course (select one)***

**Asian BBQ Chicken Meatballs**  
pickled vegetable salad, peanuts

**Smoked Pork Quesadilla**  
black bean-tomato-corn salsa, avocado cream

**Cured Salmon**  
beets, pickled cucumbers, eggs, horseradish-dill sauce

**Braised Pulled Beef**  
fried bleu cheese polenta, mushroom-roasted red pepper-onion relish

**Cup of Soup**  
chicken noodle, soup of the day, shellfish chowder

**Taste Salad**  
classic caesar, southwest caesar, city park, garden

***2<sup>nd</sup> Course (select one)***

**General Tso's Chicken**  
curry fried rice

**Butternut Squash Gnocchi**  
sweet Italian sausage, roasted broccoli and onion  
sage-brown butter-white wine sauce

**Jerk Crusted Catfish**  
pineapple-black bean brown rice, cilantro lime butter sauce

**Smoked Beef Brisket**  
apple coleslaw, baked beans, cornbread

**Boneless Stuffed Pork Chop**  
walnut-apple-sausage stuffing, sweet potato-brussels sprout salad  
cranberry sauce

**Grilled Salmon**  
white bean-bacon ragout, baby arugula

***3<sup>rd</sup> Course (select one)***

**Baked Pumpkin French Toast**  
apple maple syrup, whipped cream

**Frozen Chocolate Pudding Pie**  
raspberry coulis, whipped cream

