

Restaurant Week Lunch \$20
No Substitutions or Take Out Please
Choice of Pour Judgement IPA. or House Wine

Choice of

Guatemalan Seafood Soup
Spiced Shellfish-Tomato Broth, Diced Veggies, Shrimp, Salmon & Cod

Escargot Bruschetta
Garlic-Parsley Butter, Toasted Baguette

Crispy Fried Buffalo Cauliflower
Blue Cheese for Dipping

Mixed Green Salad
Julienne Beets, Goat Cheese, Crumbled Bacon, House Dressing

Caesar Salad
Garlic Croutons, Parmesan Cheese

Choice of

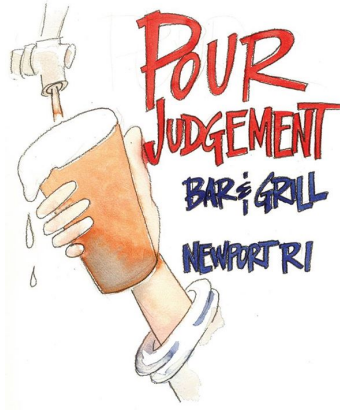
Jumbo Pumpkin Ravioli
Sage & Blue Cheese Brown Butter, Sweet & Spicy Walnuts

Fried Fish Tacos
Chipotle Aioli, Slaw, Salsa, Corn Tortillas

Hot & Tasty Korean Pork & Noodle Salad
Peanuts, Greens, Veggies, Sesame-Soy Udon

Cheeseburger & French Fry Naan Bread Pizza
Baked with Light BBQ, Touch o' Mozzarella, Finished with Smoked Gouda Cheese Sauce

Grilled NY Sirloin - Truffle-Parmesan Fries, Blue Cheese Butter, Veggies



Restaurant Week Dinner \$35
No Substitutions or Take Out Please
Choice of Domestic Beer or House Wine

Choice of
Escargot Bruschetta
Garlic- Parsley Butter, Toasted Baguette

Smoked Salmon Timbale
Diced & Tossed with Capers, Scallions, Dijon & Olive Oil, Arugula, Wonton Chips

Jumbo Pumpkin Ravioli
Sage & Blue Cheese Brown Butter, Sweet & Spicy Walnuts

Mixed Green Salad
Julienne Beets, Goat Cheese, Crumbled Bacon, House Dressing

Caesar Salad
Garlic Croutons, Parmesan Cheese

Choice of
Seared Rare Tuna Sashimi Bowl
Thai Basil-Veggie-Red Chili-Garlic Broth, Steamed Lemongrass-Chicken Potstickers, Yuzu Caviar

Spicy Korean Bbq Ribs
Cilantro-Ginger-Peanut Veggie Salad, Sesame-Soy Udon Noodles

RI Mushroom Company - Creamy Maitake Mushroom Risotto
Roasted Sweet Corn, Peas, Touch O' Sherry, Parm, Drizzle of White Truffle Oil

Cassoulet
Roasted Duck, Lamb Merguez Sausage, Garlic-Tomato-White Bean-Herb & Veggie Stew

Grilled Filet Mignon - Fig-Bacon-Blue Cheese Butter, Mashed, Veggies