

\$35 RESTAURANT WEEK PRIX FIXE MENU

Starters

Spring Mix Salad garnished w/sweetie, drop peppers (choice of house dressing)
or nightly Chef prepared Soup du Jour selection

ENTREE SELECTIONS

CHICKEN CHEZ PIERRE

medallions, egg washed, sautéed with garlic, shallots and white wine

BEEF TIPS DIANE

filet mignon beef tips sautéed in a brandy, brown sauce with shallots

PORK PICATTA

Medallions batter dipped w/ Parmesan cheese, sautéed w/capers & lemon butter

SHRIMP SCAMPI

served over rice pilaf

Dessert

*Cherries Jubilee (served over vanilla ice cream)

*Lemon- Blueberry Tarte
(lemon custard, sugar cookie crust, fresh blueberries)

*Chocolate Mousse

Pumpkin Old Fashion:
Pumpkin Puree, Bulleit
Bourbon, Cinnamon
garnish...\$14

Apple-Caramel Mule
Broken Shed Vodka,
Apple Pucker, Caramel
drizzle and ginger beer
\$12

