

RESTAURANT WEEK JUNE 1 - 17, 2018



## FIRST COURSE

Honey Dew, Serrano Gazpacho

**Garden Salad** Spring Mix, Cucumber, Sweet Peppers, Red Onion, Grape Tomato, Feta and Basil Vinaigrette

Shrimp Cocktail

## **SECOND COURSE**

Mélange Turkey Club

Fresh Roasted Turkey, Applewood Bacon, Beefsteak Tomatoes, Mixed Lettuce, On Sourdough Toast with House Fries

Norwegian Salad

Grilled Trout over Mixed Greens, Red Onions, Baby Tomatoes and Mango Salsa Finished with Light Lemon Vinaigrette

**Organic Chicken Spring Salad** 

Mary's Organic Chicken over Spring Mix, Fresh Berries, Feta Cheese, Almonds, with Raspberry Vinaigrette and Balsamic Glaze

**Classic Chateau BLT** 

Applewood Smoked Bacon, Mixed Greens, Beefsteak Tomato, Mayonnaise On Sourdough Bread with House Fries

Zucchini and Squash Spaghetti with Marinara and Fresh Basil

Classic Ruben On Rye with Swiss Cheese, Sauerkraut, Thousand Island with Side of House Fries

## DESSERT

Tiramisu with Seasonal Berries Apple Cobbler Sorbet Trio

\$25 per person exclusive of tax and gratuity



