



Restaurant Week

Lunch Menu
Winter 2009

STARTERS

Caesar Salad

Romaine Hearts, Parmesan Cheese, Garlic Crouton, Caesar Dressing

Warm Goat Cheese Salad

Organic Bibb Lettuce, Roasted Beets, Spiced Pecans, Sherry Vinaigrette

Caprese Salad

Fresh Mozzarella, Organic Basil, Vine Ripe Tomato, Balsamic Syrup, Extra Virgin Olive Oil

ENTREES

Four Cheese Ravioli

Sauteed Artichokes, Cherry Tomatoes, Fennel Cream Sauce

Steak + Frites

10oz Pepper Seared NY Strip, Garlic-Herb Fries, Shallot Butter

Soy Glazed Atlantic Salmon

Seasonal Melon, Citrus Vinaigrette

DESSERTS

New York Style Cheese Cake

Fresh Berries, Berry Sauce

Brownie and Ice Cream

*Double Chocolate Brownie and Vanilla Ice Cream
Chocolate Sauce*

Executive Chef Spencer G. Wolff

*We kindly request one check for your table, and there will be a service charge of 18% added to parties of six or more.
Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illnesses.*

