

## **2017 Spring Restaurant Week Menu**

**\$16.95 (lunch and dinner)**

**Each Restaurant Week comes with a 3 beer sampler**

### **1<sup>st</sup> Course:**

**Wedge Salad**

Crisp Iceberg lettuce wedge topped with house cured bacon, Brookford Farm 'Shades of Blue' blue cheese, blistered tomatoes, scallions and our housemade blue cheese dressing.

Or

Cup of Soup or Award Winning Chili or Chowder

### **2<sup>nd</sup> Course:**

**Bacon and Blue cheese Chicken Meatloaf s**

Chef Nicks winning meatloaf from the recent epic Meatloaf Throwdown, topped with a stout mushroom gravy and served with mashed potatoes and vegetable of the day.

Or

**Grilled Salmon Burger**

Ground Atlantic Salmon grilled on a toasted brioche bun with a lemon and dill aioli, baby spinach, sliced tomato and pickled local watermelon radish, served with truffle asiago pommes frites.

Or

**Vegetable Lasagna**

A medley of vegetables, with layers of pasta, pomodoro sauce, ricotta cheese and mozzarella cheese, baked to perfection and served with a side Caesar salad and grilled garlic bread.

### **3<sup>rd</sup> Course:**

Strawberry and Rhubarb Crisp, served warm with an Ale caramel sauce and vanilla gelato.

Or

**A Bowl of Gelato**

your choice of vanilla, chocolate, cappuccino, raspberry or blood orange raspberry