



## DINEWEEK 2019

*Please choose one from each course*

### **1st Course**

#### **Grilled Artichoke**

Parmesan & garlic crusted with lemon aioli

#### **Korean BBQ Short Ribs Skewers**

Asian slaw and spicy soy ginger sauce

#### **House Salad**

Field greens, avocado, cherry tomatoes, sunflower seeds, goat cheese & raspberry vinaigrette

### **2nd Course**

#### **Mary's Chicken Breast**

Pan seared skin on chicken breast on fettuccine with mushrooms, shallots and marsala cream sauce

#### **Braised Beef Short Ribs**

Red wine pan sauce, baby carrots, mashed potatoes and honey mustard drizzle

#### **Grilled Salmon Filet**

Soy ginger glaze, broccolini and roasted fingerling potatoes

#### **Niman Ranch Pork Loin**

Peppercorn crusted with Maple. Balsamic glaze, Yukon gold potatoes & sautéed green beans

### **3rd Course**

#### **Decadent Chocolate Brownie Pie a la Mode**

Caramel & chocolate sauce

#### **Warm Apple Crisp**

With vanilla ice cream

*All items subject to availability. Menu items may change without notice.*