

THE GRILL

Restaurant Week Lunch Menu \$16.95

- 1st Course -

Roasted Beet and Arugula - Roasted baby beets, arugula, herbed goat cheese, parsley, mint and sunflower seeds.

House Cured Salmon and Deviled Eggs - House cured salmon with citrus and dill, smoky deviled eggs with black lump caviar and a dill goat cheese. Served with fresh crostini.

Mushroom Bruschetta - Roasted mushrooms served on fresh crostini topped with freshly grated Parmesan cheese and a balsamic drizzle.

- 2nd Course -

Caramelized Onion and Three Cheese Tart - Caramelized onions, three cheese blend. Topped with grape tomatoes in a puff pastry shell.

Pork Belly BLT - House rubbed pork belly slow cooked on the spit. Heirloom tomato, spicy arugula, garlic aioli, and balsamic glaze. Served on toasted naan bread.

Cornmeal Dusted Haddock Sandwich - Cornmeal dusted haddock topped with fresh gremolata. Served with fries and coleslaw.

- 3rd Course -

Glazed Doughnut Bread Pudding with Tres Leches Sauce - Glazed doughnuts with toasted pine nuts, vanilla ice cream, fresh whipped cream, and a tres leches drizzle.

Double Chocolate Espresso Lava Cake - Molten double chocolate lava cake served with vanilla ice cream.

Bourbon Caramel Apple Tart - Fresh apples tossed in a bourbon cinnamon sugar. Stuffed into a free-form tart shell. Served warm with fresh whipped cream and a caramel drizzle.