



# **\$39 RESTAURANT WEEK MENU 3 COURSE PRIX FIXE**

## **APPETIZERS**

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### **GARVIES POINT SALAD**

mesclun mix, kale, roasted beets, blue cheese, crunchy chickpeas, dried pomegranate, balsamic vinaigrette

### **FRENCH ONION SOUP**

onion soup, gruyere, crostini

### **BUFFALO WINGS**

blue cheese

## **ENTREES**

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### **CHICKEN POT PIE**

chicken breast, peas, carrots, corn, gravy, puff pastry

### **PORK SCHNITZEL**

breaded pork cutlet, warm german potato salad, apple sauce

### **WILD MUSHROOM RAVIOLI**

mushroom demi glaze

### **SALMON**

wild rice, kale, sesame seeds, scallions, orange ginger glaze

## **DESSERTS**

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### **BROWNIE SUNDAE SKILLET**

chocolate brownie, vanilla ice cream, hot fudge, whipped cream

### **NY CHEESECAKE**

seasonal selection

### **APPLE BLOSSOMS**

apples, cinnamon, brown sugar, pastry, vanilla ice cream

Please Inform Your Server Of Any Allergies Prior To Ordering.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. 1.8.25