



# Restaurant Week 2018

## PRICE FIXE MENU

### DINNER

**\$25.00**

Includes One appetizer, One Entrée &  
Scoop of Homemade Café Madeline Gelato for dessert

### APPETIZERS

#### Soup Du Jour

#### House Salad

Mixed field greens, tomatoes, cucumbers, Kalamata olives, croutons, fresh  
grated parmesan cheese, side of balsamic vinaigrette

#### Caesar Salad

Fine cut romaine, Focaccia croutons, white beans, mustard  
marinated tomatoes, side of Tuscan dressing

#### Vegetable Spring Rolls

Sweet Thai dipping sauce

#### Steamed Chicken Dumplings

Sautéed bok choy, bean sprouts,  
side of Thai peanut dip and a sweet chili sauce



### MAIN COURSE

#### Steak Frites

10oz Flat iron steak, roasted garlic herbed butter,  
side of Parmesan shoestring fries

#### Grilled Miso Glazed Salmon

Miso glaze, bok choy & coconut sticky rice

#### Rigatoni "Gray Goose" Style

Shot of vodka, spicy sausage, tomatoes,  
sweet green peas, basil, cream & Pecorino Romano

#### Chicken Milanese w/ Farm Salad

Arugula salad, hand-shaved Reggiano

#### Pan Seared Diver Scallops

Lemon white wine beurre blanc, capers,  
champagne grapes, over spaghetti squash

