



## ***Local Restaurant Week Menu***

***Lunch for 2--\$20.16***

***11:00am - 4:00pm***

***Choice of homemade soup or house salad for each  
Choice of Authentic Neapolitan Style Pizza to share:***

***Margherita-*** Our house made fresh mozzarella, tomato sauce, fresh basil, parmesan cheese and evoo.

***Buffalo Traditional-*** Mozzarella, tomato sauce and parmesan cheese with one additional topping.

***OR***

***Choose from one of our signature salads for each:  
(Includes beverage)***

***Caprese Salad -*** Our house made fresh mozzarella, vine ripe tomatoes, fresh basil, arugula, aged balsamic reduction.

***“99” Salad -*** Field greens, roasted red peppers, Portobello mushrooms, grape tomatoes, crumbled goat cheese and balsamic vinaigrette.

***ADD: Jumbo Shrimp \$7.99***

***Angus Sirloin \$7.99***

***Salmon \$7.99***

***Chicken \$4.99***



## ***Local Restaurant Week Menu*** ***\$20.16---Dinner for One***

### ***Choice of Appetizer***

***Sautéed Spaghetti Squash-*** Toasted pinenuts, asiago cheese and fresh basil.

***Seafood Stuffed Mushrooms-*** Lobster brandy cream sauce.

***Roasted Beet & Arugala Salad-*** Candied pistachios, dried apricots, plum tomatoes, marinated red onions, goat cheese and champagne vinaigrette.

### ***Soup or Salad***

### ***Choice of Dinner Entrée***

***Wood Fired Bistro Chicken-*** “Dr. Pepper” BBQ sauce, twice baked mashed potatoes & vegetable medley.

***Almond-Panko Breaded Cod-*** Citrus herb rice, roasted broccoli & an Amaretto cream sauce.

***Grilled Lamb Chops-*** Mascarpone polenta, grilled asparagus & a black raspberry balsamic reduction.

### ***Add a Bottle of Select Wine with Dinner***

***Cashmere Cline - \$20.16***

***Oberon Cabernet - \$20.16***

***Honig Sauvignon Blanc - \$20.16***

***La Crema - \$30.16***