

# Restaurant Week 3 for \$35

## Cocktails

- Moscow Mule: Made with Troegs ginger beer
- Old Fashioned
- Espresso Martini

## Appetizers

- Sicilian Scampi: Jumbo shrimp sautéed in a garlic butter wine sauce perched on crostinis and topped with fresh scallions and diced tomatoes.
- Smoked Salmon Pinwheels: House smoked salmon dip spread on a sundried tomato wrap rolled and sliced into pinwheels and drizzled with a lemon dill sauce
- Deep Fried Brussel Sprouts: Hand-breaded Brussel sprouts deep fried and served with a trio of sauces. Cajun aioli, Ranch, and traditional buffalo sauce.

## Entrees

- Chicken Tuscany: Sautéed chicken breast tossed in a housemade garlic cream sauce with spinach, roasted garlic cloves, roasted red peppers, and cavatappi pasta. Served with a side of fresh bread.
- Seared Scallop Risotto: Plump seared scallops atop a bed of lime infused risotto, drizzled with a balsamic reduction and citrus sauce.
- Pork Shank: Braised pork shank over couscous, drizzled with a bacon jam reduction.

## Desserts

- New York Style Cheesecake w/ Raspberry glaze
- Almond Cream Cake
- Peanut Butter Swirl Brownie a la mode