



Restaurant Week

Lunch – 2 Course

Appetizers and Dessert

(Choose 1 to accompany your entrée)

Crab and asparagus quesadilla

Greek salad with creamy Italian dressing

Baked dark Cherry Crumble

Entrees

Mojito Lime Caribbean Sutchi filet Scallions, tomatoes and butter sauce Bratwurst Reuben Brats are cooked in beer, sliced and grilled Served On ET brioche roll with Russian dressing Cole slaw and Swiss cheese

OR

Mediterranean pasta Roasted tomatoes, Kalamata olives, cherry tomatoes, broccoli florets and penne pasta Sautéed in olive oil and tossed with feta cheese and herbs