

Restaurant Week 2017

LUNCH Menu

First Course OR Dessert

Soup of The Day

Paul's Greek Salad

Roasted Beet Salad

Field Greens, Spiced Walnuts, Goat Cheese, Dill Vinaigrette

Choice of Housemade Desserts

Glass of House Wine

Main

Atlantic Salmon Burger Salad

Over Paul's Greek Salad or Garden Salad.

Garden Moussaka

Layers of Potato, Eggplant, Squash and Zucchini baked with Tomato and Bechamel Sauce.

Country Style Meatloaf

Wrapped in Smokey Bacon with Onion Gravy and Mashed Potatoes

Paul's FLATBREAD

Locally made all natural Focaccia Bread, light and crisp, topped with Chef's choice of the finest ingredients.

Grilled Reuben

Choice of Lean Corned Beef or Roasted Turkey Breast, Sauerkraut, Swiss cheese and Thousand Island dressing on grilled rye bread

\$15.95