



# Restaurant Week Dinner

## Appetizer

Bruschetta or Shrimp Cocktail

## Soup or Salad

Clams Casino Soup, Garden Salad,  
Caesar Salad, or Soup Du Jour

## Entrée

### **BBQ Glazed Salmon**

Fresh Faroe salmon, pan roasted with a honey BBQ glaze, served with rice pilaf and vegetable du jour

### **Prime Rib au Jus**

Slow roasted prime rib with baked potato and vegetable du jour

### **Chicken Picatta**

Boneless chicken breast sautéed with capers, in a lemon butter sauce with rice pilaf and vegetable du jour

### **Walnut Crusted Grouper**

Atlantic grouper encrusted with chopped walnuts, topped with citrus beurre blanc and served with rice pilaf and vegetable du jour

### **Chicken Hunter**

Hand breaded chicken cutlet lightly fried, served over mashed potatoes topped with a rich cabernet demi glace with baby spinach, plum tomatoes and garlic

## Dessert

Cheesecake or Triple Chocolate Cake