



Call for reservations! 302.227.3895

Restaurant Week Menu 2017 June 4th-June 9th

\$25 for 3 Courses

Ist Course ~ Choose One

Chef's Daily Bisque

House Salad

Quinoa and Artichoke Salad

2nd Course ~ Choose One

Braised Short Ribs

Served over scallion mashed potatoes, topped with mushroom gravy and a choice of one side

Seafood Pasta

With shrimp, scallops, clams, mussels and fettuccine with our chef daily sauce

Pecan Crusted Salmon

Over mashers with pineapple mango salsa and a choice of one side

Roasted Yardbird

Herb rubbed baked half chicken with au jus over mashers and a choice of one side

3rd Course ~ Choose One

Pecan Apple Cobbler a la Mode All Components of Candy Bars with Vanilla Ice Cream