



RESTAURANT WEEK MENU
Lunch: three course price fix for \$29
Monday, August 7 to Friday, August 13

APPETIZERS

Wild Mushroom Soup

Goat Cheese & Chorizo Crostini, Chives

Rooftop Garden Salad

Greens, Carrots, Radish, Grape Tomatoes, Almonds, Muenster Cheese, Champagne Vinaigrette

Tuna Tartare

Ginger Cured Vegetables, Avocado, Lemon & Lime Vinaigrette

MAIN COURSES

Shrimp & Calamari Salad

Vermicelli, Greens, Red Peppers, Carrots, Orange Segments, Crispy Wonton Strips, Soy Vinaigrette

Grilled Chicken Club

*Roasted Red Peppers, Arugula, Bacon, Fontina, Sun-Dried Tomato Mayonnaise,
Housemade Potato Chips*

Summer Vegetable Curry

*Green Beans, Sugar Snap Peas, Daikon Radish, Eggplant, Carrots, Grape Tomatoes, Chinese Broccoli,
Herb Jasmine Rice, Red Thai Curry Sauce (VEGAN, GLUTEN FREE)*

DESSERTS

Espresso Chocolate Chip Bread Pudding

Vanilla Ice Cream, Chocolate Sauce, Pecan Tuille

Blueberry Galette

Crème Anglaise, Vanilla Ice Cream, Blueberry Port Sauce

Key Lime Pie

Crème Chantilly, Raspberry Chambord Coulis