



April 1st – 7th, 2019

First Course

Choose one

▼ **Roycroft Seasonal House Salad** | Living Acres Farm greens | English cucumber | heirloom tomatoes | radish | carrot | fresh mozzarella cheese | seasoned croutons

Petite Caesar Salad | Kalamata olive | shaved Parmesan cheese | lemon | seasoned croutons

Soup of the Day | ask your server about today's selection

Entrée

Choose one of our special Local Restaurant Week Entrées

– 20.19 –

▼ **Grilled Coleman Chicken Breast** | honey and herb brined | brown & wild rice | dried porcini mushroom sauce | seasonal vegetables

▼ **Faroe Islands Salmon** | seared with a dried apple and fennel rub | orange and ginger marmalade | wild rice blend | seasonal vegetables

▼ **Beef Short Ribs** | red wine marinated and slowly braised | Chasseur sauce | seasonal vegetables | whipped potato

▼ **Vegan Coconut Curry** | vegan sweet Italian sausage | roasted butternut squash, snap peas, broccoli, cauliflower, chick peas and red bell peppers | Basmati rice | fresh cilantro | toasted peanuts

▼ **Roasted Butternut Squash Risotto** | hazelnut infused mascarpone cheese | spinach, asparagus and roasted beet salad

– 30.19 –

▼ **5 oz Filet of Beef Tenderloin** | seasoned and grilled | demi-glacé | seasonal vegetables | whipped potato

▼ **Tomahawk Pork Chop** | grilled 16oz chop | roasted chili glazed peach butter | seasonal vegetables | whipped potato

▼ **Jumbo Sea Scallops** | pan seared | green tea and sage oil | cranberry almond risotto | seasonal vegetables

– 40.18 –

▼ **8 oz Filet of Beef Tenderloin** | seasoned and grilled | demi-glacé | seasonal vegetables | whipped potato

Fresh Atlantic Lobster Risotto | North Atlantic lobster tail meat | wild mushroom • sweet peas • local goat cheese | toasted pine nut risotto | shaved Parmesan

▼ Dessert

Choose one

Dark Chocolate Truffle Cake or Mixed Wild Berry Cheesecake

▼ *Can be prepared gluten free, please ask your server*