



October 7th – 13th, 2019

CELEBRATING 10 YEARS!

First Course

Choose one

- ▼ **Roycroft Seasonal House Salad** | Locally sourced 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 Foggy Mountain Chicken Breast** | locally sourced mushroom and white truffle risotto with sweet peas, toasted pine nuts, first light creamery goat cheese and shaved parmesan | seasonal vegetables
- ▼ **Faroe Islands Salmon** | seared with Thai chili and soy glaze | toasted pumpkin seeds | wild rice blend | seasonal vegetables

Beef Short Ribs | slowly braised in red wine | Chasseur sauce | seasonal vegetables | whipped potato

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

▼ **Locally Sourced Mushroom and White Truffle Risotto** | sweet peas, toasted pine nuts, First Light Creamery goat cheese and shaved parmesan | seasonal vegetables

– 30.19 –

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

▼ **Tomahawk Pork Chop** | grilled 16oz chop | Robert Sauce with locally sourced mushrooms | seasonal vegetables | whipped potato

▼ **Jumbo Sea Scallops** | locally sourced mushroom and white truffle risotto with sweet peas, toasted pine nuts, First Light Creamery goat cheese and shaved parmesan | seasonal vegetables

▼ **Ginger Glazed Mahi Mahi Fillet** | pan seared | apple and pear chutney | basmati rice | seasonal vegetables

– 40.19 –

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

Fresh Atlantic Lobster Risotto | North Atlantic lobster tail meat | locally sourced mushroom and white truffle risotto with sweet peas, toasted pine nuts, first light creamery goat cheese and shaved parmesan | seasonal vegetables

Veal Osso Bucco | slow braised in red wine | whipped potato | seasonal vegetables | Meyer lemon and pistachio gremolata

▼ Dessert

Choose one

Dark Chocolate Truffle Cake or *Pumpkin Porter Cheesecake*

▼ Can be prepared gluten free, please ask your server

~ Menu Items Subject to Change ~