

Restaurant Week

February 20 – March 2, 2023

~First Course~

Casa Salad

Mixed Greens with Apples, Celery, Tomatoes, and Pumpkin Seeds ~ Raspberry Vinaigrette
or

Pumpkin Bisque

~Second Course~

Tenderloin Shepherd's Pie

Beef Tenderloin with Carrots, Sweet Onions, Red Peppers & Mushrooms Crowned with Yukon Gold
Mashed Potatoes ~ Market Vegetables

or

Flounder Francaise

Delicate White Fish Fillets Dipped in Egg Batter, Sautéed and Served with Herb Aioli and Roasted
Yukon Gold Potatoes ~ Market Vegetables

or

Chicken Cacciatore

Grilled Chicken Thigh in a Hearty Red Wine, Vegetable and Tomato Sauce Over Fettuccini

or

Smoked Mushroom Stroganoff

Woodland Mushrooms Lightly Smoked Over Fruitwood, Carrots, Red Peppers and Roasted
Chickpeas in a Sour Cream Sauce Over Egg Noodles

~Third Course~

Pecan Caramel Bread Pudding

or

Crème Brulee Cheesecake

\$40 per person (plus tax and gratuity)