



Restaurant Week

February 19 – 29, 2024

Dinner

Casa Salad

Mixed Greens with Apples, Celery, Tomatoes,
Pumpkin Seeds and Crispies

Pumpkin Bisque

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Tenderloin Shepherd's Pie

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

Flounder Francaise

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

Chicken Cacciatore

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

Smoked Mushroom Stroganoff

Woodland Mushrooms Lightly Smoked
With Carrots, Red Pepper and Crispy Chick Peas
In a Sour Cream Sauce ~ Egg Noodles

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Chocolate Mousse

Crème Brulee Cheesecake

\$45 per person ~ plus tax and gratuity

All Full Bottles of Wine are 25% Off