



RESTAURANT WEEK MENU

DINNER BUNDLES

(open 7 nights a week)

TWENTY

Includes a soup-of-the-day, entrée & dessert

Fettuccine Bolognese – Ground beef, pork, veal, tomatoes, red wine & herbs simmered for hours, then served over fettuccine, then topped with shaved Parmigiano-Reggiano cheese -20

Beef Stroganoff – Tender cuts of Filet Mignon & NY Strip tips sautéed with mushroom & onions, then simmered in demi-glace with sour cream. Served over fettuccine – 20

Chicken Piccata – Pan-seared free-range chicken breast in chardonnay, lemon, caper butter sauce – 20

THIRTY

Includes a full salad bar, entrée & dessert

Weiner Schnitzel – a traditional Austrian dish – veal eye round pounded thin, breaded & sautéed in clarified butter until crispy. Topped with fresh thyme & a squeeze of fresh lemon. Served with house Supreme Sauce on the side - 30

10 ounce NY Sirloin – Black Angus Beef aged 28 days. Topped with demi-glace & crispy fried leeks - 30

Shrimp Scampi – Jumbo (U-15) shrimp sautéed with garlic, lemon, white wine & fresh parsley. Tossed with linguini and parmesan cheese - 30

DESSERT

NEW ENGLAND STYLE BREAD PUDDING

Made with diced apple, dried cranberries, vanilla bean crème anglaise. Topped with maple whipped cream, a drizzle of warm VT Maple syrup & candied pecan.

SATURDAY LUNCH

Potato skins – 5

Bowl of soup-of-the-day - 5

Soup-of-the-day with house salad – 10

Salad of mesclun greens, cherry tomatoes, cucumbers, blue cheese crumbles, candied pecans, house maple/apple balsamic dressing

Half--pound grass-fed cheeseburger & fries – 10

Ask to see our wine, cocktail & beer lists

