

**PORT WASHINGTON RESTAURANT WEEK**

**Dinner Menu \$37<sup>00</sup>\***

*Choose one item from each category*

**FIRST COURSE**

**Butternut Squash Soup**

*Autumn apple and butternut squash soup*

**Harvest Salad**

*field greens, cucumbers, tomatoes, red onions,  
balsamic vinaigrette*

**Burrata Fig Toast**

*Toasted crustinis, fig jam, toasted cashew dust,  
balsamic reduction drizzle, micro greens*

**ENTRÉE**

**Chicken Paillard**

*Grilled chicken, baby arugula, avocado, heirloom cherry tomato, ricotta salata, extra virgin olive oil*

**Cavatelli with Shrimp**

*fresh cavatelli, grilled shrimp, baby spinach, grape tomatoes, garlic lemon cream sauce*

**Gumbo Risotto**

*Cajun seasoned shrimp, pulled chicken, andouille sausage, peppers, onions*

**10oz Sirloin Steak +\$5.00**

*10oz grilled sirloin with sauteed baby spinach, whipped potatoes, port wine demi glaze*

**Northern Atlantic Salmon**

*Mixed vegetables, whipped potatoes, white wine lemon sauce*

**DESSERT**

**Rainbow Cheesecake**

*tri color cheesecake*

**Chocolate Lava Cake**

*chocolate cake with liquid chocolate center*

**Oreo Mousse Cake**

*Creamy layer of white chocolate Oreo mousse filling, Oreo cookie crust*