



RESTAURANT WEEK 2017 - LUNCH



*April 21<sup>st</sup> - April 30<sup>th</sup> 2017*





## RESTAURANT WEEK 2017 - LUNCH



APRIL 21 - 30, 2017

### ENTREES

#### **Beer-Battered Alaskan Cod Sandwich**

*Served on a roll with tartar sauce & house fried potato chips*

#### **Southwestern Chicken & Bean Salad**

*Baby arugula with grilled chicken, marinated white beans, red onion & roasted corn in a chipotle ranch dressing, topped with cheddar cheese & crumbled corn chips*

#### **Fish Taco**

*Cajun grilled salmon on hard tacos wrapped in soft tacos with pico de gallo & jicama slaw, served with house fried potato chips*

#### **"Hoffman Burger"**

*Angus burger topped with braised short rib, natural jus, served with fries*

### DESSERTS

*Chocolate Chip Bread Pudding, served warm & topped with vanilla bean ice cream*

*Homemade Cheesecake  
Seasonal Sorbet • Ice Cream*

**TWO COURSES \$15.17 (DOES NOT INCLUDE TAX & GRATUITY)**



## RESTAURANT WEEK 2017 - DINNER

APRIL 21-30, 2017

### APPETIZERS

#### **Soba Noodle Salad**

*Japanese buckwheat noodles tossed with julienne garden vegetables, napa cabbage & water chestnuts in a toasted sesame vinaigrette*

#### **Pork Pot Stickers**

*Fried or steamed pork dumplings served with a side of toasted sesame sauce*

#### **Firecracker Shrimp**

*Beer battered shrimp tossed in a spicy thai chili pineapple sauce*

#### **IPA Beer Bacon**

*Thick sliced applewood smoked bacon, grilled with IPA beer-honey glaze over jicama slaw & Mandarin oranges*

### ENTREES

#### **Pork Cutlet Parmesan**

*Breaded pork cutlet baked with marinara & mozzarella cheese served over linguine pasta*

#### **Rigatoni Monica**

*Roasted tomatoes, mushrooms, arugula, artichoke hearts, cannellini beans, garlic, red pepper flakes, pecorino romano cheese, olive oil*

#### **Grilled Bell & Evans Airline Chicken Breast**

*Peach chipotle glaze served with rice & seasonal vegetable*

### DESSERTS

*Chocolate Chip Bread Pudding, served warm & topped with vanilla bean ice cream*

*Homemade Cheesecake*

*Seasonal Sorbet • Ice Cream •*

THREE COURSES \$32.17 (DOES NOT INCLUDE TAX & GRATUITY)