

# Restaurant week menu 2019

## March 11-16

Lunch \$15

Choice of one:

### **Baby Kale-Spinach Blend**

Poached pears, shredded cabbage, celery, goat cheese, toasted pecans, creamy cherry vinaigrette

### **Broccoli Cheddar Soup**

Toasted almonds, chives

Choice of one:

### **Classic Tuna Melt**

Open faced on sourdough bread, tomato, fontina cheese, house made red bliss potato chips

### **Chicken Cheeseburger**

Aged white cheddar cheese, green leaf lettuce, tomato, red onion, pickle, toasted Brioche bun, jalapeno-lime aioli, garlic fries

### **Black And Blue Filet Mignon Tournedos**

Blackened filet tournedos topped with melted blue cheese, thyme roasted Red bliss potatoes, haricot verts

Choice of one:

### **Espresso Dark Chocolate Mousse**

Callebaut dark chocolate, whipped cream, fresh mint

### **Creed's Cheesecake**

Graham cracker crust, revolving sauce (ask your server)