

Entrees (each entree comes with 2 sides)

Roasted beef tenderloin, red wine jus \$32

Pan seared salmon fillet, herb butter \$29

Herb crusted rack of lamb \$32

Braised beef in red wine \$27

Whole roasted Greek style chicken (2) \$65

Mediterranean chicken, braised olives and tomato
\$27

Peach & rosemary pork loin \$26

Sides

- ▢ New season roasted fingerling potatoes
 - ▢ Sautéed broccolini
 - ▢ Creamy cauliflower grain
- ▢ Roasted beet & feta salad, honey vinaigrette
 - ▢ Creamy chive & roasted garlic mash
- ▢ green beans & chipotle, almonds, and garlic
 - ▢ Honey roasted carrot
- ▢ Crushed new season potatoes, garlic and rosemary
 - ▢ Potato gratin
 - ▢ Roasted root vegetables

Soup of the day : M-\$7, L-\$9

***Yorkie Sammy - Roasted top sirloin, au jus, crispy leeks,
horseradish aioli***

\$12

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***Korean Duck Confit Sammy - Slow cooked duck leg,
crispy korean slaw, pickled daikon & carrot, gochujang
aioli, black sesame brioche bun***

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***Roast Chicken ratatouille Sammy - Herb roasted chicken,
ratatouille, provolone cheese, herb & garlic focaccia***

Daily freshly baked quiches available \$26 (whole quiche feeds 4-6)

Soup & Sandwich combo - \$14 Soup & Salad combo - \$12

Individual Sweet Treats - \$8.50