



RFB

RESTAURANT WEEK MENU

CHICKEN CORDON BLEU DIP \$13.00

chunks of chicken, caramelized onion & smoked ham in a cheesy fondue topped with parmesan bread crumbs. Served with toasted bread

PORK CHOP MARSALA \$32.00

4 hour sous vide 10oz pork chop topped with a wild mushroom marsala cream sauce over crispy red skin potatoes & grilled asparagus

PAN SEARED SCALLOPS \$28.00

pan seared scallops over sweet pea risotto with grilled asparagus & balsamic glaze

LEMON BLUEBERRY CHEESECAKE \$12.00

with creme anglaise & whipped cream



SLATE BELT RESTAURANT WEEK

Note: regular menu items available