

MAIN LINE RESTAURANT WEEK



FIRST COURSE

select one

Fresh Garden Salad

*shaved baby carrot, cucumber, tomato, red onion,
pine nut, poppy seed vinaigrette (n)*

Beets & Ricotta

*citrus slices, shaved fennel, pistachio crumble, baby greens,
blood orange vinaigrette (d,n)*

Tomato Soup

grilled cheese croutons, basil (d,g)



ENTRÉES

select one

Seared Blackened Salmon

*chilled couscous, tomato cucumber relish,
aleppo pepper, lemon vinaigrette (d,g)*

Chicken Milanese Caesar

*baby romaine, creamy dressing,
freshly grated parmesan, charred lemon (d,g)*

Wagyu Hot Dog

*dill pickle, grainy dijon mustard, micro cilantro,
truffled parmesan fries (d,g)*



DESSERT

Ice Cream (d) or Sobert

\$35 per person

***EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES**

*Allergies: d:dairy, g:gluten, n:nuts, s:shellfish | 20% gratuity will be added to parties of 6 or more
A 3% credit card surcharge is applied to all checks, unless using debit cards or cash*