



February 28 - March 14

Dinner Menu
\$65.00



APPETIZER *(select one)*

Crab Stuffed Mushrooms

Cremini mushrooms, stuffed with warm crab, and served with braised buttered leeks

Peppercorn Brandy Pate

House-made pate with brandy, green peppercorns, served with a baguette

MAIN *(select one)*

Steak Stirfry

Flat iron steak, bell peppers, onions, edamame, and scallion, served over cauliflower rice. Tossed in a hoisin soy sauce, and topped with wontons

Mushroom Risotto

Wild mushroom blend, rosemary, parmesan, and white wine

Haddock and Orzo

6 oz haddock, served with lemon parmesan orzo, topped with Mediterranean salsa, and white wine pan sauce

DESSERT *(select one)*

Flourless Chocolate Torte

Served with whipped cream and berries

Cinnamon Bun Cheesecake

Served as is

SPECIALTY COCKTAIL- \$16.00

Blood Orange Sour

Blood orange syrup, egg whites, lime juice, 40 Creek whiskey