



RESTAURANT WEEK

GREAT MAPLE DINETTE

DAYTIME · \$20

—≡ FIRST COURSE ≡—

PUMPKIN & BROWN BUTTER APPLE SOUP

Toasted Pepitas, EVOO

BISTRO SALAD

Butter Lettuce Wedge, Cucumber, Feta, Dried Cranberries, Shallot Vinaigrette

GOAT CHEESE TERRINE

Buttered Toast Points, Lavender Honey, Fresh Thyme

—≡ ENTRÉE ≡—

HALF FRENCH DIP

Slow Roasted Rib Eye Roast, Au Jus, Crisp Onions, Seeded French Roll,
Horseradish Sour Cream, Served with Mixed Greens or Pommes Frites

GREEN GODDESS SALAD WITH GRILLED SALMON

4oz. Grilled Seasonal Salmon, Kale, Romaine, Cucumber, Cherry Tomato, Red Onion,
Toasted Almonds, Shaved Radish, Green Goddess Dressing

SEASONAL QUICHE OF THE DAY

Served with Mixed Greens and Red Wine Vinaigrette

MESQUITE SMOKED PORK BELLY HASH

Roasted Mixed Mushrooms, Onion, Asparagus, Cherry Tomatoes, Pee Wee Potatoes,
Single Fried Egg, Red Pepper Coulis, Grilled Ciabatta, Fresh Parsley

—≡ SWEET COURSE ≡—

WARM SALTED CARAMEL FUDGE BROWNIE