

# **Historic Bethlehem Summer Restaurant Week**

## **Lunch Menu**

### **First Course (choice of one)**

CAESAR SALAD~ aged parmesan, garlic croutons, romaine

MESCLUN GREENS~ garden vegetables, balsamic vinaigrette

SOUP DU JOUR

BAKED FRENCH ONION~ croutons, swiss cheese (+\$3)

CRAB & ASPARAGUS BISQUE (+\$3)

### **Entrée Course (choice of one)**

AG FISH & CHIPS- cornmeal breaded cod, french fries, tartar sauce

ROASTED MUSHROOM MELT- caramelized onions, swiss cheese, arugula, garlic aioli

SPICY PORK UDON- soy garlic sauce, chili flakes, sesame, scallion, pickled vegetables

CHORIZO & WHITE BEAN FLATBREAD- roasted garlic, arugula, mozzarella, parmesan

GRILLED CORN & BLACKENED SALMON SALAD- spinach, heirloom tomato, cabbage, carrot, scallion, chipotle-avocado ranch, pickled red onion

THAI PEANUT CHICKEN WRAP- grilled chicken, peppers, cilantro lime slaw, chips and a pickle

### **Dessert (choice of one)**

STRAWBERRY SHORTCAKE- vanilla cake, strawberry compote, whipped cream, mint

CHOCOLATE & COFFEE CAKE- chocolate chips, espresso cream cheese icing, caramel sauce

TROPICAL RICE PUDDIN'- pineapple & passionfruit compote, lime, whipped cream

**\$24.25**

# Historic Bethlehem Summer Restaurant Week

## Dinner Menu

### First Course (choice of one)

CAESAR SALAD~ aged parmesan, garlic croutons, romaine

MESCLUN GREENS~ garden vegetables, balsamic vinaigrette

SOUP DU JOUR

BAKED FRENCH ONION~ croutons, swiss cheese

CRAB & ASPARAGUS BISQUE

WHIPPED RICOTTA- grilled bread, topped with salted honey, toasted walnuts, berries

POLENTA FRIES- sundried tomato ketchup

MUSSELS & CHORIZO- white beans, white wine & garlic broth, toast point

### Entrees (choice of one)

BLACKENED SALMON- cilantro jasmine rice, garlic green beans, pineapple salsa

SPICY PORK UDON- soy garlic sauce, chili flakes, sesame, scallion, pickled vegetables

TANDOORI SPICED CHICKEN- jasmine rice, garlic green beans, cucumber raita

BRAISED SHORT RIB- cauliflower grits, chipotle-raspberry BBQ, grilled corn coleslaw

### Dessert (choice of one)

STRAWBERRY SHORTCAKE- vanilla cake, strawberry compote, whipped cream, mint

CHOCOLATE & COFFEE CAKE- chocolate chips, espresso cream cheese icing, caramel sauce

TROPICAL RICE PUDDIN'- pineapple & passionfruit compote, lime, whipped cream

**\$38.25**