

Saratoga Restaurant Week 2019
March 22 - 28, 2019
\$30.00 Three Course

First Course

House Salad
Caesar Salad

Thai Pork Belly Bruschetta

Slow roasted sticky pork belly served on garlic French bread
topped with pickled vegetable slaw.

Second Course

Mediterranean Swordfish Stew

Pan seared marinated swordfish served over artichokes, black olives and
capers in a Mediterranean tomato sauce.

Smoked Salmon Pasta

Smoked salmon, asparagus, roasted red peppers and green onions in a lemon
dill cream sauce.

Filet Mignon and Crab Cake

4 oz. filet grilled to your liking and topped with a mini crab cake and finished
with garlic lemon butter.

Bourbon Chicken and Figs

Marinated boneless chicken thighs, pan seared with bell peppers, shallot and
figs in a sesame bourbon sauce.

Dessert

Chef's Daily Slection