

*Restaurant Week*  
**SUMMER 2026**  
*Lunch Menu*

THREE COURSES • \$32.26

\*Available for Dine-In Only.  
\*No Substitutions Please.

*Starter*

**APPLE HARVEST SALAD**

Crisp butter lettuce, sliced green apples, cucumbers, tomatoes, peppers & onions with house-made apple cider vinaigrette.

**STUFFED ZUCCHINI**

Roasted zucchini stuffed with onions, peppers & celery, finished with melted mozzarella and topped with grilled shrimp.

**MEDITERRANEAN BRUSCHETTA**

Toasted bread topped with tomatoes, Kalamata olives, feta, avocado, capers & onions, finished with extra virgin olive oil and a balsamic drizzle.

*Main Course*

**EGGPLANT PARMIGIANA**

Hand-breaded eggplant layered with marinara and melted mozzarella over linguini. Served with garlic bread and a garden salad.

**FLAT IRON STEAK**

An 8 oz. flat iron steak grilled to your preferred temperature and paired with a chickpea & quinoa salad. Served with your choice of one side dish.

**HONEY LIME CHICKEN**

Grilled chicken breast glazed with house-made honey, lime & cilantro sauce, served atop fresh sliced avocado over white rice. Served with your choice of one side dish.

*Dessert*

**ICE CREAM SANDWICH**

Creamy vanilla ice cream nestled between two soft chocolate cookies with a chocolate drizzle and a dollop of whipped cream.

**FENWICK FRUIT DANISH**

A delicate, flaky pastry with sweet fruit filling locally baked by the beloved Fenwick Bakery.

**PAPPAS RICE PUDDING**

Topped with whipped cream and cinnamon. Made fresh in house daily!

*Restaurant Week*  
**SUMMER 2026**  
*Dinner Menu*

THREE COURSES • \$42.26

\*Available for Dine-In Only.

\*No Substitutions Please.

*Starter*

**BEEF CROQUETTES**

Crispy potato croquettes filled with seasoned ground beef, served with a fresh cilantro salsa verde.

**STUFFED ZUCCHINI**

Roasted zucchini stuffed with onions, peppers & celery, finished with melted mozzarella and topped with grilled shrimp.

**SUMMER SALAD**

A colorful blend of fresh greens, green apples, berries, grapes, cucumbers, peppers, cherry tomatoes & creamy burrata with house-made apple cider vinaigrette.

*Main Course*

**MANGO SWORDFISH**

Fresh grilled swordfish finished with a sweet and savory mango sauce. Served with your choice of two side dishes.

**PAN-SEARED FILET**

A tender 5 oz. filet mignon, pan-seared to your preferred temperature and served with grilled eggplant and fresh arugula.

**DUCK BREAST BRAMBLE**

Pan-seared duck breast served over wild rice and finished with a rich mixed berry sauce. Served with your choice of one side dish.

*Dessert*

**ICE CREAM SANDWICH**

Creamy vanilla ice cream nestled between two soft chocolate cookies with a chocolate drizzle and a dollop of whipped cream.

**FENWICK FRUIT DANISH**

A delicate, flaky pastry with sweet fruit filling locally baked by the beloved Fenwick Bakery.

**PAPPAS RICE PUDDING**

Topped with whipped cream and cinnamon. Made fresh in house daily!