



**MENU PRIX-FIXE**  
**2-COURSES \$30 3-COURSES \$35**  
**TUESDAY-FRIDAY**

**APPETIZERS**

FALAFEL & HUMMUS (ve)  
falafel bites, roasted garlic hummus, crispy spiced chickpeas

PEAR & BLUE CHEESE CARPACCIO (v, cd, gf)  
Anjou pear, Gorgonzola, candied walnuts, cranberries, white balsamic dressing

TRUFFLE MUSHROOM PARFAIT (v, gfo, cd)  
porcini & oyster mushrooms, Kalamata olive crumb, cornichons, toast (gfo)

SMOKED FISH PATE (gfo, cc, cd)  
smoked red snapper, sour cream, capers, cilantro, guacamole, toast

**ENTREES**

SPAGHETTI PUTTANESCA (ve)  
spiced tomato sauce, capers & olives, spaghetti

CHICKEN 'SCHNITZEL' (gfo, cd)  
crispy chicken escalope, potato & chive salad, escovich pickles

PORK TENDERLOIN (gf, cd)  
roasted pork medallions, cream & wholegrain mustard sauce, whipped potato

FISH & CHIPS (cd, gfo)  
beer-battered wahoo goujons, fries, house tartare sauce, malt vinegar spritz

**DESSERTS**

STRAWBERRY CUP (ve, gf)  
strawberries 4 ways – fresh, candied, meringue, sorbet

CHOCOLATE BROWNIE (v, cd)  
vanilla gelato, Oreo crumbs

AFFOGATO (v, cd, gf)  
espresso shot, vanilla gelato, chocolate sauce

v = vegetarian, ve = vegan, cn = contains nuts, gf = gluten free, gfo = gluten-free option  
Please advise your server of any dietary restrictions. A 16% gratuity will be added to final checks.