



# Restaurant Week

ENJOY LUNCH THIS RESTAURANT WEEK!

## 1st Course

Deconstructed Lox x Bagel Salad

Hatters Clam Chowder

Spinach & Artichoke Dip

## 2nd Course

Southwest Chicken Bowl

Marinated chicken breast grilled + topped with melted pepper jack cheese. Served over red beans + rice with pico de gallo, sour cream + roasted corn.

Salmon Gyro

4oz of greek style marinated salmon in a warm toasted pita bread + topped with red onion, toms, feta and tzatziki.

Beyond Burger

The original plant based burger served on a toasted sesame bun with lettuce, toms, onion and fries.



# Restaurant Week

Enjoy our 3 course meal during January 17th - 23rd.

## 1st Course

Deconstructed Lox x Bagel Salad

Hatters Clam Chowder

Spinach & Artichoke Dip

## 2nd Course

### St. Louis Style Ribs

A full rack of St. Louis Style Ribs slow cooked until fork tender + finished with our house-made citrus bbq sauce,

### Ribeye Caprize

12oz hand-cut choice Ribeye, perfectly seasoned then grilled + topped with dice tomatoes, garlic, fresh basil and melted mozzarella.

### Broiled Scallops

A generous portion of local sourced sea scallops. Lightly seasoned then broiled + drizzled with lemon garlic butter.

### Southwest Chicken Bowl

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### Salmon Gyro

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### Beyond Burger

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## 3rd course

Key Lime Pie

Mix Berry Cobbler

Hot Fudge Brownie Sunday

