



Chagrin Valley  
Restaurant Week



\$33 per person

First Course Options

**MIXED GREEN SALAD**

*Local greens, apple cider vinaigrette, tomato, diced green apple, cranberries, candied walnuts, crumbled blue cheese*

**SPINACH SALAD**

*Balsamic vinaigrette, bacon bits, chopped hard-boiled egg, pickled red onion, three cheese blend*

**CLAM CHOWDER**

*Our award winning chowder*

Second Course Options

**ANGEL HAIR PASTA**

*Snow peas, bell peppers, sun-dried tomatoes, marinara, veal stock, three cheese blend*

**PENNE PASTA**

*Local chicken, tomato, roasted red pepper, scallion, spinach, basil butter, shaved cheese*

**BOAR SCHNITZEL**

*Herbed spätzle, green beans, lemon butter*

**CHICKEN SALTIMBOCA**

*Sautéed crispy chicken, prosciutto, roasted root vegetables and broccolini*

**CEDAR PLANKED SALMON**

*Sesame teriyaki glaze, mashed sweet potatoes, spiced pecans*

**SHORT RIB**

*Corn grits, Brussel sprouts, pickled red onion tomato salad*

Third Course Options

**GINGER BREAD PUDDING**

*House-made gingerbread baked into a warm bread pudding. Topped with orange macerated cranberries and candied ginger, vanilla crème anglaise.*

**CHOCOLATE MOUSSE**

*Crushed peppermint stick, whipped cream and chocolate straws.*