



RESTAURANT WEEK MENU

Available July 8–10 & July 15 | 3:00–9:00 PM
\$40 per person | 3 courses

APPETIZERS

Mushroom Bisque

A rich, creamy blended soup with assorted mushrooms bourbon, garlic, and onion.

Nascentia Greens

Sautéed escarole greens with shallots, garlic, bacon, and cherry peppers, topped with Pecorino Romano and Parmesan cheeses.

Caesar Salad

Chopped romaine, croutons, Pecorino Romano, and Parmesan tossed in our house Caesar dressing.

Reuben Biscuit Bombs

Garlic and cheddar biscuits stuffed with corned beef, sauerkraut, and Swiss cheese. Served with Thousand Island dressing.

ENTRÉES

Chicken Riggies

Sautéed onions, mushrooms, sweet bell peppers, chicken, and cherry peppers tossed in a tomato vodka cream sauce and finished with Pecorino Romano and Parmesan cheeses.

Cowboy Butter Ribeye

Char-grilled ribeye topped with freshly made cowboy butter, served with garlic redskin mashed potatoes and asparagus.

Salmon Padella

Pan-seared salmon served over rice with asparagus and red pepper coulis.

DESSERT

Homemade Strawberry Shortcake

Sweet, juicy strawberries layered over tender shortcake and topped with fresh whipped cream.

Amarena Cherry Gelato

Spanish cream and cherry swirled together and topped with candied Amarena cherries.

Chocolate Lava Cake

Rich, warm chocolate cake with a molten chocolate center and whipped cream.

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