

SPRING RESTAURANT WEEK

at The Breachway Grill

THREE COURSE MEAL FOR \$25.20 ++
FRIDAY, MARCH 20 - SUNDAY, MARCH 29

CHOICE OF SOUP OR SALAD

TOMATO BISQUE

Roasted tomatoes and fresh herbs, served with crostini.

ROASTED BEET SALAD

Mixed greens with red and golden beets, thinly sliced, toasted almonds and goat cheese, tossed in a house-made fig balsamic vinaigrette.

CHOICE OF APPETIZER

LOBSTER RANGOONS

Hand made with fresh Maine lobster, cream cheese, lemon zest and chives in a crispy fried wonton. Served golden brown with a sesame soy glaze.

TUSCAN MOON BRUSCHETTA

Italian sausage and white beans with seasonal fresh tomatoes, garlic, basil and fresh mozzarella served over house-made focaccia toast.

CHOICE OF ENTRÉE

BRAISED SHORT RIBS.

Braised in a rich red wine & beef demi-glaze, served with creamy polenta and brussels sprouts.
Suggested Wine Pairing: Faustino I Gran Reserva

LEMON BEURRE BLANC MONKFISH

Fresh, local monkfish in a lemon-butter beurre blanc sauce, served over spinach and tomato risotto.
Suggested Wine Pairing: Dry Creek Fume Blanc

EGGPLANT NAPOLEON

Fried eggplant layered with ricotta cheese, sliced tomato, fresh mozzarella, basil, tomato sauce and house-made gnocchi with pesto.
Suggested Wine Pairing: Louis Jadot Pinot Noir

CHICKEN FLORENTINE

Chicken cutlet served with tomatoes, spinach and mozzarella cheese, sautéed in a white wine garlic sauce with linguini.
Suggested Wine Pairing: Chalk Hill Chardonnay