



## RESTAURANT WEEK- DINNER MENU

*\$45 per person- select one item from each course*

### 1ST COURSE

LOBSTER & CRAB BISQUE

BRAISED MUSSELS

marinara sauce, basil

KALE AND GOAT CHEESE SALAD

baby kale, spinach, pear, toasted walnuts, goat cheese, apple cider vinaigrette

### 2ND COURSE

SHORT RIB RAVIOLI

homemade ravioli filled with short rib and cheese in a cream sauce

BOURBON SALMON

6oz salmon, sweet potato puree, bourbon sauce, scallions

CHICKEN PARMESAN

chicken breast, linguini, marinara sauce, mozzarella cheese

VEGETARIAN OPTION AVAILABLE UPON REQUEST

### 3RD COURSE

FRIED OREOS (2)

french vanilla ice cream, chocolate sauce, powdered sugar

STRAWBERRY CHEESECAKE

CHOCOLATE CAKE

## RESTAURANT WEEK SPECIALTY COCKTAILS \$15

*choice of cocktail can also be from our extensive specialty cocktail menu*

Morea Manhattan

Knob Creek Rye whiskey, sweet vermouth, Angostura bitters

Morea Cosmopolitan

Haku Vodka, Triple sec, cranberry, lime, agave