

**Lunch Menu- \$15**

**Appetizer**

Crab & Lobster Bisque

Tortilla or Artisan Soup of the Day

**Lunch**

**The Leonard:** American Cheese, Caramelized Onion, Lettuce, Tomato, Signature Sauce

**Dana's Parmesan-Crusted Chicken:** Tomato Basil Relish, Lemon Butter, Mary's Potatoes, Garlic Green Beans

**Chicken Madeira:** Mushrooms, Fontina, Mary's Potatoes, Asparagus

**Gnocchi Carbonara:** Pancetta, Chicken, Sage, Peas, Parmesan Garlic Cream Sauce

**Spaghetti & House-Made Meatballs:** Chef Matt's Favorite Pasta; Bucatini, Rich Tomato-Bolognese, Burrata Dolce, Basil, Extra Virgin Olive Oil

**Flatbread & Salad Combo** *Choice of:* Plain Ol' House, Caesar Pesto, Chopped Wedge **AND** *Choice of:* Italian Sausage & Ricotta Dolce, Caprese, Carne Asada, Roasted Vegetable & Goat Cheese

**Maple, Mustard & Pretzel-Crusted Boneless Pork Chop:** Mary's Potatoes, Roasted Vegetables

**Soy Ginger Salmon:** Wasabi-Buttered Potatoes, Asian Slaw

**Dessert**

Truffle of the Month / White Chocolate Truffle / Dark Chocolate Truffle

**Dinner Menu- \$33**

**Appetizer**

Roasted Beets & Goat Cheese

Caprese Flatbread

Chicken Potstickers

**Entrée**

**Dana's Parmesan-Crusted Chicken:** Tomato Basil Relish, Lemon Butter, Betty's Potatoes, Garlic Green Beans

**Spaghetti & House-Made Meatballs:** Chef Matt's Favorite Pasta; Bucatini, Rich Tomato-Bolognese, Burrata Dolce, Basil, Extra Virgin Olive Oil

**Jambalaya:** Chicken, Shrimp, Andouille, Onions, Tomatoes, Peppers, Jasmine Rice

**Maple-Mustard Pretzel Crusted Pork:** Mary's Potatoes, Roasted Vegetables

**Dessert**

**S'more Budino:** Caramel Custard, Valrhona Chocolate Mousse, Brown-Butter Toasted Graham Cracker

**Cooper's Hawk Chocolate Cake:** Valrhona Chocolate, Hazelnut Ganache, Vanilla Ice Cream

**Salted Caramel Crème Brulee:** Fresh Berries, Flaky Sea Salt