



## RESTAURANT WEEK AUGUST 11<sup>TH</sup> - 17<sup>TH</sup>

ENJOY TWO OF THE MOST  
DELICIOUS THINGS IN LIFE  
GREAT FOOD WITH WINE!

### WINES BY THE GLASS

#### WHITE WINE

Rioja Blanc, <i>Tierra, Rioja Spain 2006</i>	\$7.00
Chardonnay, <i>Saddlerock, Central Coast</i>	\$7.00
Sauvignon Blanc, <i>Casa Lapostolle, Rapel Valley</i>	\$7.00

#### RED WINE

Pinot Noir, <i>Saddlerock, Central Coast 2006</i>	\$9.00
Garnatxa Blend, <i>Xavier Clua, Terra Alta, 2006</i>	\$8.00
Tempranillo, <i>Terrai, Carinera, 2007</i>	\$7.00

#### BEERS

Lucifer Golden Ale	\$ 7.00
Rochefort Trappist 10	\$13.00
Achel Blonde	\$11.00

## LUNCH MENU

\$20.08

### STARTERS

The "Shake it Up" Salade  
with baby grey shrimp, avocado, tomatoes  
dressed with a white beer dressing (add \$3)

Fresh Sweet Corn Soup  
with bacon and cheese croûtons

### MAIN COURSE

Steak Tartare "Filet Américain"  
with Belgian fries and spiced mayonnaise  
(add \$3)

Mussels  
with Belgian endives, blue cheese in a  
cream sauce with frites

Grilled Filet of Flounder  
with tarragon mousseline and fingerling  
potatoes

### DESSERT

The Chef's Dark Chocolate Mousse  
with chocolate crunch

Soup of Red Berries  
with floating island and vanilla ice cream

Executive Chef – Bart Vandaele  
A 20% gratuity will be added to all parties of 6 or more.