



2019

BEVERAGES, TAX & GRATUITY ARE NOT  
INCLUDED IN RESTAURANT WEEK PRICES.

## LUNCH

Two Courses \$15

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### *Course One*

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your choice of one of the following

**Macaroni & Cheese**  
five-cheese sauce. jalepeno. bacon.

**Truffle & Parmesan Pierogi**  
honey whipped sour cream.

**Field Green Salad**  
dried cherry. pepitas. white balsamic.

**Soup Of The Day**

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### *Course Two*

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your choice of one of the following

**Thick Cut Kielbasa Hoagie**  
grilled onions. sweet relish. pickle. mustard.

**Classic French Dip**  
sliced roast beef. swiss. sautéed onion.  
au jus. hand-cut fries.

**Cauli Wings & Field Greens**  
home-made buffalo sauce. bleu dip. celery.

## DINNER

Three Courses \$25

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### *Course One*

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your choice of one of the following

**Polish Pickle Plate**  
assorted house pickled vegetables.

**Truffle & Parmesan Pierogi**  
honey whipped sour cream.

**Cauliflower Wings**  
home-made buffalo sauce. bleu dip. celery.

**Field Green Salad**  
dried cherry. pepitas. white balsamic.

**Soup Of The Day**

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### *Course Two*

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your choice of one of the following

**Gołabki**  
pork & rice stuffed cabbage rolls. polish  
tomato cream sauce. creamy mashed..

**Beef Brisket**  
bbq braised. mac & cheese. vegetable.

**Yaki Soba Noodle Bowl**  
spring vegetables. ginger. shoyu.  
tempeh *OR* chicken.

**Cod au Vin Blanc**  
capers. artichoke. tomato. white wine sauce.  
long grain wild rice.

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### *Course Three*

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your choice of one of the following

**Chocolate Flourless Torte**  
**Bourbon Caramel Bread Pudding**  
**Limoncello Marscarpone Cake**