



## Restaurant Week Menu

(\$35 appetizer, entrée & dessert)

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### APPETIZERS

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**Salmon Tartare** — Salmon, avocado, mango, served with chips

**Caprese Salad** — Tomato, mozzarella, basil, balsamic vinaigrette

❖ **Caesar Salad** — Romaine, croutons, Parmesan, & homemade creamy dressing

❖ **B&B Salad** — Baby spinach, blueberry, goat cheese, walnuts & shallots, topped with crispy Satan croutons served with our house made raspberry vinegar dressing

❖ **Vegan Chicken Nuggets** — Crispy fried Oyster Mushrooms, served with our house made creamy BBQ sauce

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### ENTRÉE

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**Tilapia Milanese** — Breaded tilapia, served with mashed potatoes & sautéed veggies

**Rib Eye - Churrasco (12oz)** — Served with french fries and chimichurri

❖ **Fettuccine Bolognese** — (plant-based ground beef), vegan Caesar cheese & toasted baguette

❖ **Crispy Tofu Bowl** — Red quinoa, red onions, cucumbers, cashews, parsley & crispy tofu, topped with our house made Thai sweet chili sauce

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### DESSERT

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❖ **Choco-Cherry Cake**

**Tres Leches Cake**

❖ **Chocolate Encased Cannoli**

**Pistachio & Ricotta Cake**

**Chocolate Hazelnut Cream Cake**

**Financier Cake (Almond)** — Served w/ice cream

❖ \*\*\*Vegan or can be made vegan\*\*\*