



LANSDOWNE RESTAURANT WEEK

MARCH 23-29, 2026

Prix Fixe Menu \$49

Please select one item from each course

FIRST COURSE

Goat Cheese Croquettes (V)

Lemon mint whipped chevre cheese, herb breaded and quick fried, served over baby field greens with a lemon honey drizzle

Backstage Wings (GF)

6 applewood-smoked, slow-roasted wings, finished with brown sugar smoked cumin dry rub, with maple whiskey glaze, traditional buffalo sauce and ranch dressing

Prosciutto Roulade (GF)

Cured Italian ham with boursin cheese, julienned pears, peppery arugula drizzled with an espresso balsamic reduction

Scallops and Bacon (GF)

Tender scallops wrapped with bacon with a creamy horseradish sauce

French Onion Soup

Caramelized onion, red wine beef broth, croutons, topped with mixed melted cheeses

White Bean Hummus (V/VG)

Creamy blend of cannellini beans and olive oil, served with sliced carrots, cucumbers, and bell peppers, with grilled naan

SECOND COURSE

Steak Pom Fritte

8 oz. Angus ranch steak, charbroiled, with roasted pearl onion and mushroom marsala demiglace, served over truffle fries.

Pairs well with Evansburg Eclipse Red Blend \$12

Island Mahi Mahi

Blackened whitefish with a pineapple salsa over Island-style rice with grilled asparagus.

Pairs well with Chaddsford Vidal Blanc \$9

Chicken Roma (GF)

Charbroiled chicken breast topped with broccoli rabe aglio, roasted Roma tomatoes, fresh mozzarella, balsamic reduction, smashed parsley Yukon gold potatoes.

Pairs well with Stone & Key Cellars Petite Sirah \$10

Cauliflower Steak (V/VG/GF)

Charbroiled center-cut cauliflower rubbed with cumin and smoked paprika, with julienned ginger honey carrots, served with roasted tricolor fingerling potatoes.

Pairs well with Stone & Key Cellars Dry Riesling \$10

Lobster Ravioli

Tender pasta stuffed with mascarpone and ricotta cheese and sweet lobster meat, tossed with shrimp in a sherry seafood cream sauce with diced tomatoes and scallions.

Pairs well with Evansburg Dream Chardonnay or Chaddsford Sparkling White \$10

Bison Burger

Half-pound lean bison burger, charbroiled and topped with smoked gouda, rosemary bacon jam, whole grain Dijon mustard aioli, arugula and beefsteak tomato on a toasted brioche bun. Served with french fries.

Pairs well with Chaddsford Red Standard Cabernet Sauvignon \$10

Add a tossed garden salad with a lemon thyme vinaigrette +\$4

THIRD COURSE

Tiramisu

Chocolate torte
Limoncello cream cake

Restaurant Week Cocktail Special

The Swarthy Paramour \$10

(our Lavender French 75)

Irvine Gin, Lavender Simple Syrup,
Lemon Juice, Chaddsford Sparkling
White Wine

Restaurant Week Cocktail Special

The Velvet Hour \$11

(our Strawberry Old Fashioned)

Northbound Bourbon, Dark Rum,
Strawberry Simple Syrup,
New Orleans Bitters

(GF) Gluten-Free (V) Vegetarian (VG) Vegan or can be made Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please make your server aware of any allergies.