LANSDOWNE RESTAURANT WEEK
AUGUST 19-21, 2026

Prix Fixe Menu $49

Please select one item from each course

FIRST COURSE

Drunken Shrimp (GF)

Pan-seared large shrimp with garlic bourbon sauce

Strawberry Bruschetta (V)

Housemade crostini with whipped lemon mint goat cheese, topped with sliced strawberries and a fig balsamic reduction

French Onion Soup

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

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

Scallops and Bacon (GF)

Tender scallops wrapped with bacon with a creamy horseradish sauce

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 Insight Merlot $10

Chicken Roma (GF)

Charbroiled chicken breast topped with spinach aglio, roasted red peppers, fresh mozzarella, balsamic reduction, roasted fingerling potatoes.

Pairs well with Amadee Oh Pouchere - Red Blend $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 Perfect Bubbly $11 or Jacaronda Sauvignon Blanc $12

Island Mahi Mahi

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

Pairs well with Evansburg Breeze $10

Portobello Risotto (V)

Creamy parmesan risotto tossed with grape tomatoes and asparagus, with a grilled, marinated sliced portobello mushroom cap, shredded parm, finished with basil-infused olive oil

Pairs well with Evnsburg Dream Chardonnay $10

Bison Burger

Half-pound lean bison burger, charbroiled and topped with smoked gouda, black pepper bacon, caramelized red onion, 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 $11

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

THIRD COURSE

Tiramisu
Chocolate torte
Limoncello cream cake

Restaurant Week Cocktail Special

Big Willie-Style Cosmo $10
Hidden Still Vodka, Cranberry Juice, Triple Sec, Lime Juice, Simple Syrup

Restaurant Week Cocktail Special

Rosemary Paloma $10
Hidden Still Tequila, Club Soda, Grapefruit Juice, Fresh Rosemary

(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.