

# RESTAURANT WEEK

THE CHOCOLATE AVENUE GRILL

LUNCH MENU 11AM-3PM

ENJOY ONE ITEM FROM TWO COURSES FOR \$20

---

## STARTERS

---

### SOUP OF THE DAY

### HARVEST SALAD

Butternut squash, arugula, toasted sunflower seeds, dried cranberries  
Feta cheese, champagne vinaigrette.

### SPANAKOPITA

Two crispy phyllo triangles filled with a spinach, feta and cottage cheese mix, served warm.

### MOZZALUNA

Two Breaded mozzarella cheese half moons served with basil pesto marinara sauce.

---

## MAINS

---

### STEAK SALAD

Char grilled bistro tender steak, baby romaine lettuce, gorgonzola cheese, cherry tomatoes, chopped bacon, hard boiled egg with Asiago Caesar dressing.

### SALMON SALAD

North Atlantic salmon over baby arugula, Feta cheese, dried cranberries and fresh Fuji apples with apple mustard vinaigrette.

### VERMONT BURGER

Char-grilled triple prime burger topped with Vermont cheddar, caramelized onions and Fuji apple slices served with French fries.

### AUTUMN TURKEY WRAP

Mesquite smoked turkey, baby arugula, roasted butternut squash, goat cheese and maple dressing in a spinach tortilla served with sweet potato fries.

---

## DESSERTS

---

### PEANUT BUTTER PIE

### CARROT CAKE

### PUMPKIN CHEESECAKE

### WARM FUJI APPLE CRISP WITH VANILLA ICE CREAM

# RESTAURANT WEEK

THE CHOCOLATE AVENUE GRILL

DINNER MENU 3PM-CLOSE

ENJOY THREE COURSES FOR \$33 PER PERSON

---

## STARTERS

---

### FRIED BRUSSELS SPROUTS

Crispy fried Brussels Sprouts drizzled with hot honey, fresh lime juice & cotija cheese.

### HARVEST SALAD

Butternut squash, arugula, toasted sunflower seeds, dried cranberries Feta cheese, champagne vinaigrette.

### WONTON SHRIMP

Crispy wonton wrapped shrimp with a sweet Thai chili sauce.

### SHORT RIB PIZZA

Slow roasted beef short ribs with balsamic glazed onions, garlic butter and mozzarella cheese on a homemade pizza crust.

---

## MAINS

---

### MAPLE SALMON

Maple glazed North Atlantic salmon over pumpkin and mascarpone ravioli with caramelized onions and Fuji apples tossed in browned butter and sage.

### SEAFOOD PASTA

Jerk seasoned bay scallops and red shrimp sautéed with roasted tomatoes and asparagus tossed with a creamy white wine sauce over fresh pappardelle pasta

### GARLIC BISTRO

Grilled bistro tender steak sliced and topped with garlic butter served over roasted red skin potatoes with parsley and lemon and roasted cauliflower.

---

## DESSERTS

---

### PEANUT BUTTER PIE

### CARROT CAKE

### PUMPKIN CHEESECAKE

### WARM FUJI APPLE CRISP WITH VANILLA ICE CREAM