

Restaurant Week 2018

Dinner - \$25

CHOICE OF:
SHRIMP COCKTAIL

Two Tiger Shrimp, Guy's Bloody Mary Cocktail Sauce, Wasabi Drizzle

HOUSE SALAD

*Field Greens, Julienne Vegetables, Diced Beets, Red Onion,
Grape Tomatoes, Red Cabbage, House Made Croutons*

CUP SOUP DU JOUR

ENTRÉE SELECTIONS:

CHICKEN SALTIMBOCCA

*Boneless Sauteed Chicken,
Fresh Mozzarella, Prosciutto,
Mushrooms, Rosemary Marsala
Cream Sauce, Bow Tie Pasta*

BAKED STUFFED SHRIMP

*Five Tiger Shrimp, Crab Gruyere
Stuffing, Lemon Beurre Blanc, Red
Roasted Potatoes, Chef's Vegetables*

GUYTANNO'S SHORT RIB

*Herb Marinated Slow Cooked Boneless
Short Rib, Pan Braising Sauce, Carrots,
Peas, Red Bliss Mashed Potatoes*

SALMON & RISOTTO

*Pan Seared Salmon Fillet,
Mushroom & Peas Risotto,
Lemon Beurre Blanc Sauce*

DESSERT SELECTIONS:

LEMON MASCARPONE CAKE

*Two-layer lemon cake with fresh mascarpone filling,
drizzled with raspberry glaze and fresh berries*

TIRAMISU

*Traditional tiramisu with a dollop of
whipped cream and fresh berries*

CARROT CAKE

*Three-layer cream cheese carrot cake with golden
raisins, nuts and drizzled in caramel sauce*

Guytanno's