

SRW Menu Fall 2026
October 18, thru October 31st, 2026
Sunday through Saturday
\$50 per person plus Tax

Appetizers

Choose One

Lentil and Sausage Soup

Italian sausage, green lentils, onions, carrots, celery, kale, fresh herbs and chicken broth GF

Orange and Grapefruit Salad

Grapefruit, oranges, red onion, baby arugula and Manchego cheese tossed in honey vinaigrette and drizzled with balsamic reduction. GF | Vegetarian | Can be Vegan

Fried Broccoli

Fried broccoli florets topped with crispy bacon and Gorgonzola Cheese;
served with Gorgonzola dressing. Can be Vegetarian

Entrees

Choose One

Duck Leg Confit

Confit duck legs with blackberry demi glaze sauce, rosemary roasted Yukon Gold potatoes,
and sauteed braising greens Can be GF

***Grilled Beef Sirloin Steak**

Grilled beef sirloin steak topped with a garlic, rosemary and Cabernet Sauvignon demi glaze sauce
and fried onions. Served with mashed potatoes and grilled asparagus. GF

Seafood Risotto

Carnaroli rice simmered with jumbo prawns, clams, calamari, red bell pepper, spinach and lobster sauce. GF

Fettuccine with Pesto Sauce

House made egg pasta tossed with wild mushrooms, English peas, fresh tomatoes and spinach in
a pesto cream sauce; topped with grated grana. Vegetarian | Can be Vegan

Desserts

Choose One

Candied Squash served with Gelatiamo Vanilla Gelato | Vegetarian

Tiramisu | Vegetarian

Gelatiamo Gelato or Sorbetto GF | Vegetarian | Can be Vegan

*Consuming raw or undercooked foods may cause food borne illness.