



Restaurant Weeks 2026

APPETIZERS

Creamy Mushroom & Tarragon Soup
Puff Pastry Parmesan Crouton, Truffle Oil

Baby Spinach Salad
Grilled Apple, Feta Cheese, Crispy Prosciutto & Balsamic Dressing

MAIN COURSE

Grilled Filet of Salmon
Parsley Potatoes, Asparagus, Lemon Butter Sauce

Steak & Guinness Pie
Caramelized Leek Mashed Potatoes
Butternut Squash Vegetable Wellington
Romesco Sauce

DESSERT

Astwood's Apple Crumble
Vanilla Cream

Lunch \$ 35 for 2 courses

Dinner \$49 for 3 courses

Does not include beverages or service charge