



Geneva Restaurant Week 2026

January 17-25

\$9.99 Per Person Cheese Pizza+One Topping

\$39.99 Per Person Lunch or Dinner

9.99 Per Person Any Our Signature Cocktail

Dine-In Only

Choose One from Each Course



First Course

CRAB CAKE

Crabmeat, Red+Yellow Peppers, Corn, Remoulade Sauce, Greens+Lemon Vinaigrette.

BRUSCHETTA

Two piece Classic Bruschetta. Add \$3 for any other flavor.

LOSTER MAC AND CHEESE GRATIN

Cavatappi Pasta, Lobster Meat, Cheese Sauce, Cheddar Cheese, Breadcrumbs.

MEATALL+POLENTA

Parmigiano Polenta, Marinara Sauce, Mozzarella, Basil, Parmigiano, Marinara sauce.

Second Course

GRILLED BACON CAESAR SALAD

Romaine Heart, Seasoned Croutons, Crumbs, Caesar Dressing, Black Pepper, Parmigiano.

HARVEST SALAD

Baby Spinach+Arugula|Green+Red Apples|Crispy Onion|Candied Pecans|Dried Cranberries| Goat Cheeses|Champagne Vinaigrette|

COTTO SALAD

Arugula, Gorgonzola, Roasted Hazelnut, Crispy Pancetta, Green Apples, Red Wine Vinaigrette.

SOUP OF THE DAY

Third Course

SCALLOPS RISOTTO

Creamy Parmigiano Risotto, Sauteed Scallops, Spinach, Light Cream, Parmigiano.

BASIL PESTO GNOCCHI

Gnocchi, Grilled Chicken, Pesto Sauce, Parmigiano Cheese.

GRILLED SALMON

Grilled 4oz Salmon Filet, Roasted Herbed Mini Carrots+Potatoes, Chimichurri.

WRAPPED FILET

Bacon Wrapped 4oz Filet, Rustic Mashed Potato with Garlic+Pancetta, Demi Glaze.

Fourth Course

RICOTTA CAKE

Vanilla Whipped Ricotta, Grahams Cookie, Chocolate Chip, Candied Pecan, salted Caramel Sause.

GELATO

Two Scoops - Choose from: Chocolate, Strawberry, Vanilla, Pistachio, Creme Filled Wafer.

\$9.99 or \$39.99 per Person not Inclusive of Tax and Gratuity
Additional cost for Extra Toppings, Extra Ingredients.
Offer cannot be combined with other Specials.