

# **RESTAURANT WEEK MENU**

AFTER 4:00PM

## BOTTLE OF HOUSE WINE

CABERNET, MERLOT, CHARDONNAY

#### STARTER

LOADED BAKED POTATO SOUP (2)

with smoked cheddar, applewood smoked bacon & scallion sour cream SMALL ELEMENT 41 SALAD (2)

arcadian greens, smoked amish cheddar cheese, roma tomatoes, red onion & croutons

SMALL BABY KALE CAESAR (2)

shaved parmesan, creamy caesar dressing & croutons MAPLE BOURBON GLAZED BRUSSEL SPROUTS (GF)

sauteed with applewood smoked bacon & topped with pickled onions PIEROGIES

potato & chesse pierogies with carmelized onions, sour cream & applesauce  ${\tt FIRECRACKER\ CAULIFLOWER\ (GF)}$ 

rice flour fried, served with house-made sweet & spicy firecracker sauce

# ENTREE

THE 41 BURGER

Ohio grass fed beef, hickory smoked garlic mayo, arcadian greens, roma tomatoes & pickles on a brioche bun (GF bun also available)

TACO SALAD (GF)

iceberg, shredded cajun chicken, diced avocado, black beans, tomatoes & grilled corn salsa
ASIAGO CRUSTED CHICKEN

amish chicken, smoked garlic mashed potatoes, sauteed spinach & wild mushroom reduction SEARED ATLANTIC SALMON (GF)

maple bourbon glaze, smoked garlic mashed potatoes & seasonal vegetables
GRILLED VEGETABLE RISOTTO

creamy parmesan risotto with grilled corn, zucchini, squash, portabella mushrooms, roasted red peppers & broccoli

HOUSE SMOKED BRUCHETTA CHICKEN PASTA

cherry tomatoes, basil, spinach, house-smoked chicken breast, sundried tomatoes, & mozzarella in a light cajun cream sauce

## \$55 FOR TWO PLUS TAX & GRATUITY