



THE HARP 9/16 - 9/20 9/22 - 9/26

RESTAURANT WEEK MENU

Three Courses for \$40

STARTERS

CAESAR SALAD

ROMAINE HEARTS, GARLIC-PARMESAN CROUTONS, GRANA PADANO CHEESE, AND CREAMY CAESAR DRESSING.

GRILLED CORN & TOMATO SALAD

SPRING MIXED GREENS, FRESH GRILLED CORN, COTIJA CHEESE, RED ONION, GRAPE TOMATOES, DICED ENGLISH CUCUMBER, TOASTED PEPITAS, CILANTRO, WITH HONEY JALAPEÑO LIME VINAIGRETTE.

MAIN COURSE

TERIYAKI SALMON

PEARL COUSCOUS, ROASTED RED PEPPERS, ZUCCHINI, SQUASH, AND PARSLEY.

CAJUN CHICKEN & BROCOLLI LINGUINI

GRILLED CAJUN CHICKEN, BROCCOLI, AND GRAPE TOMATOES OVER FRESH LINGUINI IN A LIGHT CREAM SAUCE.

DESSERT

OREO CHEESECAKE

STRAWBERRY SHORTCAKE