



SUNNYSIDE RESTAURANT WEEK 2018

The Skillman

DINNER MENU

APPETIZER

Soup of the Day

Fall Salad with grains, apples, pomegranate, Jerusalem artichokes, sun flower seeds, goat cheese and apple cider vinaigrette

ENTRÉE

Pan seared salmon, potato puree, steamed broccolini finished with mustard cream

House made gnocchi, roasted chicken, parmesan cream, butternut squash and wild mushrooms

Beef bourguignon with root vegetables

DESSERT

Warm chocolate -; pecan pie with vanilla ice cream

Bruleed Vanilla cheese cake with mix berry coulis