



Restaurant Week Lunch Menu

(August 5-21, 2022)

First Course

(choose one)

Watermelon Salad *Feta, cucumbers, red onion, fresh mint, arugula & Champagne vinaigrette*

Bistro Salad *candied pecans, crumbled blue cheese, dried cranberries with tarragon vinaigrette*

Soup of the Day

Entrée

(choose one)

Grilled Chicken Pesto Pasta *served over pasta with house-made pesto*

Ham & Swiss Crepe *chopped honey-baked ham, Swiss cheese and bechamel sauce served with Bistro Salad*

Turkey Basil Pesto Crepe *roasted sliced turkey, garden-fresh basil pesto, tomatoes and Mozzarella cheese served with Bistro Salad*

\$24 PER PERSON

(wine, beverages, tax and gratuity are not included)





Restaurant Week Dinner Menu

(August 5-21, 2022)

First Course

(choose one)

Escargot Bourguignon *garlic herb butter & Brandy*

Burnt Belly Bites *slow-smoked, bourbon-glazed pork belly with honey mustard, fig and Sriracha*

Watermelon Salad *Feta, cucumbers, red onion, fresh mint, arugula & Champagne vinaigrette*

Parker County Peach & Tomato *fresh arugula, red onion, crumbled blue cheese & Champagne vinaigrette*

Next's Soup-of-the-Day

Entrée

(choose one)

Fresh Fish of the Day

Ying's Secret Marinated Duck Breast *with cranberry ginger sauce*

Beouf en Croute *with prosciutto & shitake mushrooms and mushroom-merlot sauce*

Ying's Four Cheese & Sausage Lasagna *house-made meat sauce loaded with herbs and 4 Italian cheeses*

Dessert

Chocolate Soufflé

Cream Brulee

\$49 PER PERSON

(wine, beverages, tax and gratuity are not included)