



# WEMMY'S KITCHEN & LOUNGE

## RESTAURANT WEEK THREE COURSE PRIX FIXE MENU

**\$45.95 PER PERSON**

### TO START | CHOOSE ONE

#### FRENCH ONION

Rich beef broth, caramelized onions, Swiss and Parmesan gratin, crispy shallots.

#### CAESAR SALAD

Romaine, shaved parmesan, white anchovies, homemade croutons.

#### PORK BELLY

Crispy pork belly, hoisin, mango salsa.

#### SICILIAN CALAMARI

Citrus yogurt, salted cucumber, radish, green olives, jalapeños, grape tomatoes, fresh herbs.

#### CRISPY BRUSSELS SPROUTS

Fried Brussels sprouts with pork belly, balsamic reduction and garnished with pomegranate seeds.

### ENTRÉES | CHOOSE ONE

#### CASHEW CRUSTED COD

Flaky cod topped with a golden cashew crust, finished with a creamy Parmesan sauce. Served with whipped potatoes and broccolini.

#### STATLER CHICKEN

Whipped potatoes with charred broccolini and a fragrant rosemary jus.

#### MISO SALMON

Whipped potatoes and broccolini.

#### BOLOGNESE

A hearty blend of beef, pork, and sausage simmered in a rich tomato-cream sauce, served over pappardelle pasta and finished with fresh basil.

### CHEF'S SUGGESTIONS

#### ELEVATE YOUR DINING EXPERIENCE

##### FILET MIGNON | ADD \$10

6 oz center cut, balsamic demi glace, whipped potatoes, asparagus.

##### SURF & TURF | ADD \$15

8 oz New York strip 3 grilled shrimp, whipped potatoes and broccolini.

### DESSERTS | CHOOSE ONE

Crème Brûlée.  
Chocolate Hazelnut Crunch Strip.

**\*NO SUBSTITUTIONS OR MODIFICATIONS\***