

GERSHWIN'S

ENTREES

GERSHWIN'S HOUSE BURGER

With lettuce, tomato, pickle and shallot marmalade on the side • 13

You may substitute "Beyond" vegan burger

(Add sauteed mushrooms, crispy onion straws, bacon or cheese for \$2 each)

CHICKEN AND WILD MUSHROOM RAVIOLI

Fresh fire-grilled chicken breast served atop wild mushroom ravioli with a light mushroom cream sauce and porcini mushroom glaze • 24

STEAK AU POIVRE

New York strip, parmesan pommes frites, fresh vegetable du jour and topped with peppercorn bourbon cream sauce • 32

PORK CHOP

Fire-grilled bone-in pork chop with shallot marmalade, sweet potato hash and fresh vegetable du jour • 28

ATLANTIC SALMON

Fire-grilled salmon with saffron rice and fresh vegetable du jour topped with a citrus, honey, white wine reduction • 28

CHICKEN PARMESAN

Breaded organic chicken breast, parmesan, mozzarella with linguine and house recipe marinara • 20

GERSHWIN'S LINGUINE

Linguine pasta with garlic, cream, parmesan cheese, tossed with fresh vegetable du jour and fresh basil • 17 (Add Chicken \$6 | Add Shrimp \$8)

HERB CRUSTED LAMB CHOPS

Fire grilled and served with fresh vegetable du jour and garlic sage mashed potato with lemon sour cream • 30

AHI TUNA STEAK

Seared tuna steak with saffron rice and fresh stir-fry vegetable du jour • 27

Ask your server for tonight's preparation

MAPLE LEAF FARMS DUCK BREAST

Cast iron pan-seared with garlic sage mashed potatoes and fresh vegetable du jour topped with a red wine berry reduction • 28

GRILLED CAULIFLOWER STEAK

Over coucous and vegetable du jour • 18

BEYOND SAUSAGE LINGUINE

Sauteed mushrooms, peppers, black olives and onions with marinara • 20

STIR FRY TOFU

With veggies over saffron rice • 18

A gratuity of 20% is added to parties of 8 or more.

Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness.