

LOCKWOOD

RESTAURANT & BAR

Restaurant Week Menu

Lunch

1st Course

Choice of one

Caesar Salad
Hearts of Romaine, Anchovy, House
Dressing

or

Celery Root Soup
Smoked Salmon, Marble Rye, Dill Crème
Fraiche

2nd Course

Choice of one

Palmer House Club
Smoked Turkey Breast, Bacon, Gruyere,
Black Pepper Mayonnaise

or

Pulled BBQ Pork
Coleslaw, Warm Onion Roll

or

Artisan Grilled Cheese
Four Local Cheeses, Sourdough

3rd Course

Choice of one

Vanilla Crème Brulee

or

Palmer House Brownie
Toasted Walnuts, Chocolate Sauce

\$22 per person



chef, gregory elliot

sous chef, valeria benner

we are proud supporters of
local family farmers, markets, & sustainable suppliers

please notify the server of any dietary restrictions

consumer advisory:

consuming raw or undercooked meats, poultry,
shellfish or eggs may increase your risk of food borne illness.
18% gratuity added to checks for groups of 6 or more

LOCKWOOD

RESTAURANT & BAR

Restaurant Week Menu

Dinner

1st Course

Choice of one

Caesar Salad

Hearts of Romine, Anchovy, Garlic Croutons

Local Baby Lettuces

Radish, Cerignola Olive, Ciabatta, Buttermilk

Celery Root Soup

Smoked Salmon, Marble Rye,

Dill Crème Fraiche

Baby Beet Salad

Shepherd's Hope, Cara Cara Orange,

Watercress

2nd Course

Choice of one

Organic Shetland Salmon

Braised Red Cabbage, Smoked Fingerlings,

Bearnaise

Roasted Amish Chicken

Garlic Risotto, Wild Mushrooms,

Cipolin Onion

Braised Short Rib

Creamed Swiss Chard, Buttermilk

Mashed Potato, Braising Jus

Filet Mignon

Wilted Spinach, Potato Gratin,

Red Wine Sauce

-\$44 per person option-

3rd Course

Choice of one

Ginger Crème Brulee

Coconut Macaroon

Maple Mascarpone Cheesecake

Walnut Shortbread

Chocolate Caramel Tart

Sea Salt, Whipped Cream

\$33 per person



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