

LUNCH MENU

**Tuesday-Friday**

11:30 am- 2:30 pm

***Established 1998***

*Ambler Restaurant Week*

*$40.00 per person* *1-12-16 thru 1-16-16*

1st:

Soup Du-Jour 9

Hearts of Romaine, Creamy Caesar Dressing, Pesto Crouton $10

Caramelized Brussels Sprouts, House Smoked Bacon, Balsamic Reduction $10

Roasted Golden Beets, Spinach-Goat Cheese Stuffing $10

Lobster Mac and Cheese $12

Main:

Pan Seared Herb Crusted Rack of Lamb Red Wine Demi $29

Beef Bourguignon, Pearl Onions, House Smoked Bacon Lardoons $26

Moroccan Spiced Braised Pork Shank $28

House Smoked BBQ Plate $26

Porcini Dusted Salmon, Cherry Barbeque Glaze $27

Pennsylvania Brook Trout, Crispy Skin, Vin Blanc Sauce $27

Seafood Fettuccini, White Wine herb Sauce $27

Homemade Wild Mushroom Ravioli with Pesto Cream $25

Dessert:

House Special Cheese Cake $9

Dark Chocolate Cognac Mousse $8

Poached Pear, Candied Red Wine Glaze $9

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