



RESTAURANT WEEK MENU

November 7-8

3 Courses for \$35 per person

FIRST COURSE

SOUP DU JOUR

Chef's Selection of the Day

HARVEST SALAD

Mixed Lettuce, Granny Smith Apple, Dried Cranberries, Candied Pecans, Blue Cheese, Maple Balsamic Dressing (half portion) (V)(GF)

CLASSIC CAESAR

Romaine Hearts, Parmigiano-Reggiano, Croutons, House Caesar Dressing (half portion)

CHICKEN WINGS

(5) Wings, House Brined, Celery Sticks, Bleu Cheese (GF)

choice of sauce: *garlic parmesan, house buffalo (mild, medium, hot) or hickory bbq sauce*

CRISPY BRUSSELS SPROUTS

Bourbon, Bacon, Parmesan (GF)

SECOND COURSE

BOLOGNESE

Beef, Pork, Veal Ragu, Paccheri Pasta, Grana Padano Cheese

STEAK FRITES SALAD

Grilled 5 oz Prime Skirt Steak, Parmesan Truffle Frites, Roasted Garlic Aioli, House Salad

MIXED MUSHROOM BUCATINI

English Peas, Dried Tomato, Porcini Truffle Crema, Parmigiano-Reggiano (V)

CRISPY CHICKEN SANDWICH

Buttermilk Fried Chicken, Lettuce, Tomato, Special Sauce, Bread and Butter Pickle Chips, Potato Bun

THIRD COURSE

MEXICAN CHOCOLATE MILK CAKE

Fresh Berries, Tahitian Vanilla Bean Crème Anglaise

GELATO

Sea Salt Caramel



(GF) GLUTEN FREE · (V) VEGETARIAN · If you have a food allergy, please notify us.

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

An automatic 20% gratuity will be applied to parties of 8 or more.