



RESTAURANT WEEK 2018

\$25 / 3-COURSE LUNCH

Please Select an Item From Each Course

APPETIZERS

Soup Du Jour

seasonal, house made

Charred Kale Caesar

grana padana, roasted garlic dressing

Goat Cheese Tater Tots

kale pesto, arugula

ENTRÉES

Atlantic Salmon

roasted beets, breakfast radish, apple mousse

Steak Frites

8oz flat iron, hand cut fries

Turkey Sandwich

Roasted Turkey Breast, Fontina, Green Apple, Cranberry Aioli

DESSERT

Spiced Cheesecake 🌰

hazelnut pirouline, bourbon sauce

Chocolate Cake 🌰

peanut butter, caramel popcorn

*Please alert your server immediately to any food or nut allergies. Items marked 🌰 contain seeds or nuts.
In accordance with local laws we are required to inform you that eating raw or undercooked fish, eggs or meat
increases the risk of foodborne illnesses.*