



RESTAURANT WEEK MENU

INCLUDES CHOICE OF
6 OZ HOUSE WINE BY THE GLASS,
DRAFT BEER, OR MOCKTAIL

- \$55 -

FIRST COURSE

CHOICE OF

BRUSSELS + BLUE

flash fried, applewood smoked bacon, balsamic, blue cheese

SHOTGUN SHRIMP

flash fried, sweet chili sauce, red bell pepper, broccolini,
jicama slaw, micro cilantro

FOUR CHEESE MACARONI

cavatappi pasta, herbed bread crumbs

CAESAR*

chopped romaine, freshly grated Parmigiano-Reggiano,
brioche crumble, caesar dressing

SECOND COURSE

CHOICE OF

CHICKEN PAILLARD

angel hair pasta, roasted mushrooms, baby arugula,
roasted red peppers, lemon caper butter

BLACKENED ATLANTIC SALMON*

wilted baby kale, mashed cauliflower, whole grain mustard sauce

RAVIOLI PRIMAVERA

lemon burrata ravioli, sweet peas, fava beans, roasted mushrooms,
roasted peppers, baby spinach, roasted garlic parmesan cream,
shaved parmesan

SALMON SALAD*

mixed greens, marinated tomatoes, pee wee potatoes,
balsamic onions, goat cheese, champagne vinaigrette

DESSERT

CHOICE OF

BRIOCHE BREAD PUDDING

white chocolate, vanilla bean ice cream,
bourbon crème anglaise, caramel

APPLE PIE

candied walnuts, cinnamon ice cream,
whipped cream

- \$65 -

FIRST COURSE

CHOICE OF

HEIRLOOM TOMATO BRUSCHETTA

Heirloom cherry tomatoes, marinated mozzarella,
balsamic glaze, garlic grand rustico

TUNA POKE NACHOS*

sesame ginger marinade, wasabi avocado cream, tobiko,
pickled ginger aioli, wonton chips, roasted nori + sesame seeds

FRIED CALAMARI

cherry peppers, artichokes, olives, marinara, grilled lemon

SUMMER MARKET SALAD

mixed greens, romaine, grilled corn, pickled red onion, shaved radish, cucumber,
marinated tomatoes, goat cheese, parmesan crostini, lemon poppyseed vinaigrette

SECOND COURSE

CHOICE OF

STEAK FRITES*

7oz grilled sirloin, chimichurri, blistered cherry tomatoes, roasted garlic,
Parmigiano-Reggiano + fresh herb french fries

ALMOND CRUSTED RAINBOW TROUT

corn, zucchini & roasted red pepper ragout, sweet corn puree,
chimichurri, chili oil, grilled lemon

BRAISED SHORT RIB

roasted garlic mashed potatoes, sautéed baby spinach,
red wine jus, crispy onions

SCALLOPS

garlic + herb vegetable risotto, pickled onions, charred lemon emulsion

SESEAME SEARED TUNA*

nori aioli, pickled ginger salsa, charred Japanese noodles, vegetable stir fry

DESSERT

CHOICE OF

BRIOCHE BREAD PUDDING

white chocolate, vanilla bean ice cream,
bourbon crème anglaise, caramel

APPLE PIE

candied walnuts, cinnamon ice cream,
whipped cream

MIXED BERRY SHORTCAKE

mixed berry compote, vanilla ice cream, whipped cream

* THESE ITEMS MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.