



# 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, crispy prosciutto, 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

IN RESPONSE TO RECENT WAGE INCREASES FROM I-82, A 4.95% SERVICE FEE HAS BEEN ADDED TO EACH CHECK. 100% OF THE SERVICE FEE WILL GO DIRECTLY TO PAYING THE HOURLY BASE WAGE OF OUR DEDICATED FRONT OF HOUSE TEAM MEMBERS. THIS FEE IS NOT A GRATUITY. YOUR UNDERSTANDING HELPS US MAINTAIN THE QUALITY AND SERVICE YOU HAVE COME TO EXPECT. WE ARE GRATEFUL FOR YOUR CONTINUED SUPPORT.

\* 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.