

# RESTAURANT WEEK DINNER MENU

## FIRST COURSE *Select one of the following*

- CUP OF SEASONAL SOUP
- FIELD GREENS
- ROMAINE CAESAR
- GOLDEN BEETS SALAD

## SECOND COURSE *Select one of the following*

- CEDAR PLANK-ROASTED SALMON\*
- 8 OZ WOOD-GRILLED FILET MIGNON\*
- CARAMELIZED GRILLED SEA SCALLOPS

## PREMIUM SIDE TO SHARE *Select one of the following*

- TRUFFLE RISOTTO
- CRAB POLENTA
- MAC 'N' CHEESE

## THIRD COURSE

### MINI INDULGENCE DESSERT

 **\$49** PER PERSON

## WINES AND COCKTAILS

*Enhance your experience with these wines that pair perfectly with our menu.*

SPARKLING	6 oz	9 oz	bottle
Riondo 'Sumante', Prosecco, Veneto, Italy NV	10		52
Jansz, Brut Rose, Tasmania, Australia NV	13		65
WHITE			
Chateau Ste. Michelle 'Mimi', Chardonnay, Horse Heaven Hills '17	10.5	16	42
Spy Valley, Sauvignon Blanc, Marlborough, New Zealand '20	14	21	56
RED			
Tilia, Malbec, Mendoza, Argentina '18	9	13	36
Lake Sonoma, Cabernet Sauvignon, Alexander Valley '16	15.5	23	62

*Menu pricing subject to change and not inclusive of alcohol, tax and gratuity.*

\*CONTAINS (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. 2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITION INFORMATION AVAILABLE UPON REQUEST.