

RESTAURANT WEEK

DINNER MENU

FIRST COURSE

SIGNATURE FLATBREADS

-- Select one of the following to share --

Roasted Roma Tomato
Garlic Pesto Chicken
Seasonal Selection

SECOND COURSE

-- Select one of the following --

Seasonal Spinach Salad
Field Greens
Romaine and Kale Caesar

THIRD COURSE

DINNER ENTRÉE

-- Select one of the following --

Cedar Plank-Roasted Salmon
Boneless Beef Short Rib
Wood-Grilled Pork Tenderloin*
All-Natural Roasted Half Chicken

DESSERT

Mini Indulgence Dessert

\$29.95 PER PERSON

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

WHITE

Spy Valley **Sauvignon Blanc** (sustainable) 12 | 48
Chateau Ste. Michelle 'Mimi' **Chardonnay** 9 | 36

RED

Gascón **Malbec** 9.50 | 38
Markham 'Cellar 1879' **Cabernet Sauvignon** 19 | 76

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.