



NOV
2nd-9th

Restaurant Week

THREE COURSE DINNER MENU \$46

Course One

Grilled Pineapple Chili Lime Brussels Sprouts

Fried Brussels sprouts and pineapple wedges, fresh lime juice, chili powder, and sea salt.

Vermont Maple Peppered Bacon

Thick-cut applewood bacon, brown sugar, maple syrup, sea salt, black pepper.

Herb Cream Cheese Mushrooms

Tender mushroom caps filled with a savory blend of herb-infused cream cheese, then breaded in seasoned panko breadcrumbs and baked to golden perfection. Served with a side of homemade garlic ranch dressing for dipping.

Lollipop Street Corn Dip

A creamy blend of fire-roasted corn, zesty lime-infused truffle oil, and smoky chipotle aioli. Finished with crumbled aged goat cheese and a sprinkle of pickled jalapeños for a bold kick. Served with crisp tortilla chips for dipping.

Napa Valley Goat Cheese Bites

Fried goat cheese, warm quinoa and lavender honey drizzle.

Shawnee Harvest Mussels

Pumpkin spice vodka mussels topped with crispy prosciutto and fresh microgreens, served with warm truffle pita bread.

Apostle Islands Harvest Salad

Shaved Brussels sprouts, dried cranberries, and goat cheese crumble gently tossed in a warm bacon vinaigrette.

Silver Falls Hazelnut Salad

A vibrant mix of mâche greens and arugula tossed with pomegranates, fresh apples, and farro, all drizzled with a warming spiced hazelnut vinaigrette.

Sequoia Fig Summit Salad

A vibrant autumn salad featuring spring mix, quinoa, crispy prosciutto, and fresh figs, tossed in a maple balsamic vinaigrette and topped with candied walnuts.

Course Two

Blue Summit Burger

Experience the finest USDA Prime meat from the world-famous Double R Ranch, pepper-crusted burger, arugula topped with gorgonzola sauce served on a brioche bun.

All American Burger

USDA prime beef patty topped with thick-cut bacon, farm egg, red onion, pickles, Roadtrip secret sauce, chopped chives, and American cheese, served on a brioche bun.

Cowboy Bloom Lavender Chicken

Chicken breast glazed with a rich lavender-infused honey butter sauce, with roasted garlic, fresh thyme, and a splash of bourbon. Paired with crispy fingerling potatoes tossed in rosemary and finished with a delicate drizzle of white truffle oil and freshly grated Parmesan.

American Vineyard Chicken

Two juicy marinated chicken breasts, asparagus, sautéed in a decadent Pinot Noir wine mushroom sauce.

House-Smoked St. Louis BBQ Ribs

Pound and three quarters of in-house smoked St. Louis BBQ ribs served with cornbread, homemade French fries, and coleslaw.

Brisket Horseradish Stack

BBQ brisket, melted cheddar, and panko-breaded fried red onions topped with a horseradish aioli. Served on Texas toast.

Smoky Parmesan-Crusted Cauliflower

A hearty roasted cauliflower steak topped with a smoky chipotle crema and a Parmesan-herb bread crumb crust. Served alongside a velvety purple potato purée.

Pawtuckaway Herb Crusted Cod

Fresh, flaky cod crusted with a fragrant blend of herbs, served alongside a velvety potato-leek puree & Lavender and Plum Chutney.

Fiery Bayou Seafood Squid Ink Pasta

Plump Alaskan shrimp and mussels are paired with a spicy Cajun garlic and white wine sauce, enriched with cream, lemon zest, and fresh tarragon.

Course Three

Bar Harbor Lemon Cake with Blueberry Glaze

A fluffy lemon loaf drizzled with a vivid blueberry glaze made from fresh Maine berries and just a hint of vanilla.

California Carrot Cake

Moist carrot cake spiced with cinnamon, nutmeg, and ginger, layered with rich cream cheese frosting, then drizzled with silky caramel and topped with a cloud of fresh whipped cream.

American Campfire Donuts

Warm cinnamon graham cracker donuts served with a rich chocolate marshmallow dipping sauce.

Buckeye Cheesecake

A decadent cheesecake drizzled with creamy chocolate and peanut butter sauce, topped with a signature candy shaped like Ohio's famous Buckeye treat.