



# restaurant week menu

## *appetizers (choice of)*

### **CAESAR SALAD**

*baby gem lettuce, charred radicchio, anchovy, parmesan, garlic-herb bread crumbs*

### **POTATO LEEK SOUP**

*bacon lardons, infused cream, chives, gruyère*

### **BURRATA +7**

*black figs, balsamic reduction*

## *entrées (choice of)*

### **CATCH OF THE DAY**

*risotto, butternut squash, flame badger beets*

### **LIONS MANE MUSHROOM STEAK**

*celery root purée, caramelized brussels sprouts, maple reduction*

### **8oz DRY AGED ANGUS BURGER**

*cheddar cheese, chipotle aioli, lettuce, tomato, red onion, housemade pickle, french fries*

### **LOBSTER MAC N CHEESE**

*housemade three cheese blend*

### **RIGATONI CALABRESE**

*roasted red peppers, calabrian chiles, cherry tomatoes, ricotta, pecorino, basil, e.v.o.o.*

### **BRAISED SHORT RIB**

*pommes purée, cipollini onions, parsnip crisps*

### **HALF ROASTED CHICKEN**

*celery root purée, roasted tri color carrots, celery root crisps, rosemary jus*

### **8oz PRIME FILET MIGNON +20**

*pommes dauphinoise, caramelized brussels sprouts, bordelaise*

## *dessert*

### **GELATO OR SORBET**

*vanilla, chocolate, rotating flavors*

### **LAVE CAKE +7**

*vanilla gelato, whipped cream*