

RESTAURANT WEEK MENU \$39.00

SUNDAY, NOVEMBER 2 - SUNDAY, NOVEMBER 9

(AVAILABLE FOR DINE-IN & TO-GO. SATURDAY UNTIL 7PM)

STARTERS CHOOSE ONE

Honey Sriracha Wings

Micro Celery, White Sesame

Chili-Lime Shrimp Tacos *

Chipotle Crema, Cotija Cheese, Fresh Avocado

Greek Salad

Romaine, Red Onion, Cucumber, Cherry Tomato, Mediterranean Olives, Feta, Creamy Oregano Vinaigrette

Charred Octopus * (add \$3)

Lemon Potato, Mixed Olives, Fennel, Red Onion, Chimichurri

ENTRÉES CHOOSE ONE

Free Range Chicken *

Haricot Vert, Country Style Mash, Herb Jus

Prime Flat Iron *

Rosemary Frites, Truffle Aioli, Chimichurri

All American Wagyu Burger *

Bleu Cheese, Boston Lettuce, Chipotle BBQ, Smoked Bacon, Truffle Fries

Berkshire Pork Chop * (add \$6)

Tri Color Vinegar Peppers, Escarole, Smashed Yukon Potato, Herb Jus

Sesame Crusted Ahi Tuna (add \$6)

Smashed Avocado, Crispy Wonton, Coconut Rice, Asian Slaw, Sweet Soy

DESSERT

CHOOSE ONE

Wild Berry Donuts

NY Style Cheesecake

WINE

\$10 PFR GLASS

Pinot Grigio

Chardonnay

COCKTAILS

\$10 PER COCKTAIL

Selection of Frozen Cocktails

White Peach or Blackberry Sangria

Caesar Salad

Grana Padano, Brick Oven Croutons

Roasted Garlic Hummus

Tomato & Cucumber, Crumbled Feta, Za'atar Flatbread

Hoisin Sticky Ribs

St. Louis Cut, Scallion, White Sesame, Pickled Cucumber Salad

Wagyu Beef Sliders (add \$3)

Bacon Jam, Truffle Aioli, Baby Arugula, Gruyere

Rigatoni Bolognese

Braised Short Rib, Baby Mushrooms, Parmigiano

Lobster Carbonora

Cavatelli, Smoked Bacon, Snap Pea, Wild Mushroom, Parmigiano

Maple Glazed Salmon *

Anjou Pear, Purple Cabbage Slaw, Sweet Potato Purée, Candied Walnuts

Mediterranean Branzino (add \$6)

Heirloom Cherry Tomato, Lemon Roasted Potato, Ladolemono Sauce

Double R Ranch Filet Mignon (add \$8)

Creamed Spinach, Yukon Potato Lasagna, Bacon Jam, Red Wine Bordelaise

Ice Cream or Sorbet *

S'mores Sundae (add \$3)

Cabernet Sauvignon

Pinot Noir

Lychee Martini

Espresso Martini



RESTAURANT WEEK LUNCH MENU \$24.00

AVAILABLE 12PM-3PM MONDAY, NOVEMBER 3-FRIDAY, NOVEMBER 7

STARTERS CHOOSE ONE

Mixed Green Salad

Sherry Vinaigrette, Brick Oven Croutons

Roasted Garlic Hummus

Tomato & Cucumber, Olives, Crumbled Feta, Za'ztar Flatbread

Caesar Salad

Grana Padano, Brick Oven Croutons

Honey Sriracha Wings

Micro Celery, White Sesame

MAINS CHOOSE ONE

Cranberry Chicken Salad Sandwich

Buttery Croissant, Roma Tomato, Boston Lettuce, Walnuts

Turkey Burger

Grafton Cheddar, Beefsteak Tomato, Boston Lettuce, Red Onion, Lemon Aioli

Chicken Caesar Salad

Shaved Parmesan, Creamy Caesar Dressing, Focaccia Croutons

Red Quinoa Salad

Crispy Goat Cheese, Mesclun, Pistachios, Beets, Tomato, Apricot, Lemon Vinaigrette

Signature Burger

Grafton Cheddar, Tomato Jam, Caramelized Onion, Boston Lettuce

Rigatoni Bolognese

Braised Short Rib, Baby Mushrooms, Parmigiano

Ahi Tuna Poke Bowl

Ponzu, Edamame, Cucumber, Peanut Cabbage Slaw, Scallion, Wakame Salad

Cavatelli Carbonara**

Snap Pea, Smoked Bacon, Heirloom Egg Yolk, Herb Cream. Grana Padano

[◆] Gluten-Free Item ** Housemade Pasta