

Restaurant Week

January 25 – February 1

Three-Course Prix Fixe • \$46 per guest

FIRST COURSE

Classic Caesar Salad – romaine, parmigiano, garlic croutons

Shrimp Cocktail – chilled shrimp, cocktail sauce, lemon

Crispy Burrata – tomato jam, basil, balsamic glaze

ENTRÉES

Grilled Atlantic Salmon – lemon butter, seasonal vegetables

Roasted Chicken – pan jus, garlic mashed potatoes

Rigatoni alla Vodka – creamy tomato vodka sauce

Char-Grilled Skirt Steak – chimichurri, mashed potatoes (+\$6)

DESSERT

Warm Apple Crisp – vanilla ice cream

Chocolate Lava Cake – raspberry sauce

Raspberry Sorbet

Restaurant Week

January 25 - February 1

Two-Course Lunch Prix Fixe · \$24 per guest

FIRST COURSE

Classic Caesar – romaine, parmigiano, garlic croutons

Garden Salad – mixed greens, tomato, balsamic vinaigrette

Soup of the Day

ENTRÉES

Grilled Cheese & Tomato Soup Dipper – sourdough, American & cheddar

Rigatoni alla Vodka – creamy tomato vodka sauce

Salmon Bowl – grains, seasonal vegetables, lemon vinaigrette