



First Course

Butternut Squash Arancini

Grana, Fresh Herbs, Roasted Red Pepper Puree

Fried Brussels

Pepper Jam, Goat Cheese, Fried Jalapeños, Bacon Lardons

Winter Salad

Spring Mix, Dried Cranberries, Candied Walnuts, Grana, Cranberry Vinaigrette

Hearts of Romaine

Caesar Dressing, Grana, Grape Tomatoes, Sourdough Croutons

Soup Du Jour

Second Course

Herb Crusted Porcini Pork Tenderloin

Farro Risotto, Charred Brussels, Apple Cider Gastrique

Pan Seared Orange Roughy

Fried Polenta, Roasted Carrots, Lemon Tarragon Beurre Blanc

Braised Short Ribs

Horseradish Cheddar Mashed Potatoes, Broccoli, Crispy Shallots, Short Rib Jus

Chicken Saltimbocca

Prosciutto, Gruyere, Sage, Roasted Potatoes, Broccoli, Lemon Cream Sauce

Chicken Andouille Pasta

Porcini, Roasted Tomatoes, Red Onion, Sage Cream Sauce

Dessert

Key Lime Bar

Raspberry Sauce

Chocolate Mousse

Macerated Strawberries

Pound Cake Trifle

Vanilla Bean Whipped Cream, Citrus Curd

Cherry Cream Cheese Strudel

Almond Crumb

Add these appetizers for \$10.

Roasted Cauliflower

Pepitas, Dried Apricots, Cinnamon

Crispy Alsatian Pizza

Applewood Smoked Bacon, Onions, Crème Fraiche

Chef Seasonal Flatbread

*Only good with the purchase of the Restaurant Week Menu.

Executive Chef: Timothy Widrick

Chef de Cuisine: Kyle Abel

Sous Chef: Bernard Berry

\$45.00 Does Not Include Tax, Gratuity & Beverages

20% Gratuity will be added to parties of 6 or more.

*Consuming Raw or Undercooked Seafood, Shellfish & Meats May Increase Your Risk of Foodborne Illness.

