



RESTAURANT WEEK
February 26 to March 7, 2021

\$35

APPETIZER

choice of

ROASTED HEIRLOOM TOMATO BISQUE

with chive oil

GRILLED GREEK SALAD

baby spinach, roasted red pepper, artichoke, squash and zucchini,
feta cheese, sundried tomato, basil balsamic vinaigrette

ENTRÉE

choice of

PAN SEARED WALLEYE

sundried tomato, walnut pesto, apple pecan relish, veggie studded rice

PRIME LOIN OF RIB EYE QUEEN CUT 10oz

peppered horseradish cream sauce, Hasselbeck Yukon gold potatoes,
herbed veal jus, vegetable of the day

GARGANELLI PASTA

plum tomatoes, zucchini, Vidalia onion, artichoke hearts, sweet corn,
herbs de Provence, Manchego cheese, grilled ciabatta crostini

DESSERT

choice of

BUMPY CAKE

chocolate layer cake, butter cream, Valrona chocolate ganache

CAST IRON SKILLET CHOCOLATE CHIP COOKIE

Madagascar vanilla bean ice cream
and dark chocolate sauce