

AZ RESTAURANT WEEK

Enjoy three courses and your choice of a glass of house red wine,
house white wine, or a local craft beer for \$33 per person.

FIRST COURSE

Choice of

ARUGULA + BEET SALAD *v gf*

slow roasted beets, sun kissed cranberries, house granola
whipped crow's dairy goat cheese, maple balsamic vinaigrette

LOCAL CITRUS + CHILE SPIKED HUMMUS *v*

garden veggies, crisp lavash, queen creek olive oil

BAKED POTATO SOUP *gf*

bacon, cheddar cheese, chives

SECOND COURSE

Choice of

CEDAR ROASTED SALMON *gf*

cave creek bourbon, maple + mustard glaze, crispy shallots
asparagus + parmesan risotto

SHORT RIB STROGANOFF

burgandy braised short ribs, rotelle, house pickles
maitake mushroom cream

COUNTRY FRIED PORK CHOPS

buttermilk smashed potatoes, old style mustard cream sauce
roasted brussels sprouts

THIRD COURSE

Choice of

TRIPLE CHOCOLATE MOUSSE CAKE

salted caramel crisp pearls, vanilla crème anglaise

VANILLA BEAN CREME BRULEE *gf*

meringue cookie, hand picked raspberries