



RESTAURANT WEEK

\$55 menu

Choice of Starter

GRILLED ROMAINE CAESAR

Shaved Parmesan, Crispy Onions, Paprika Croutons, Parmesan Crisp, Caesar Dressing

SEAFOOD CHOWDER *gf*

Crispy Bacon & Chives

BURRATA

Broccolini & Pistachio Pesto, Calabrian Chili, Oven Roasted Garlic, Noble Bread

THE ORIGINAL CHOPPED SALAD

Smoked Salmon, Couscous, Arugula, Pepitas, Asiago Cheese, Currants, Sweet Corn, Marinated Tomatoes, Buttermilk Herb Dressing

Choice of Entrée

SEARED SEA SCALLOPS * *gf*

Bacon Lardon, Sweet Corn Grits, Cola Gastrique, Sautéed Pea Greens

FAIR TRADE SHORT RIBS *gf*

Moxie Coffee Rubbed Boneless Short Ribs, Cherry BBQ Sauce, Parsnip Purée, Sautéed Greens

PAN ROASTED SALMON *gf*

Carrot-Ginger Purée, Grilled Bok Choy, Herb Roasted Mushrooms, Miso Beurre Blanc

~ Substitute Filet Mignon for additional \$20 ~

FILET MIGNON * *gf*

Gorgonzola Mashed Potatoes, Mushroom-Tamari Demi Glace, Calabrian Chile Butter, Charred Broccolini *additional +\$20*

Choice of Dessert

BANANAS FOSTER BREAD PUDDING

Candied Walnuts, Aged Rum, Banana, Stiffened Cream

GERMAN CHOCOLATE CAKE *gf*

Coconut Caramel, Whipped Ganache, Coconut-Pecan Crumble

** Items may be served raw or undercooked. Consuming raw or undercooked meats, eggs, poultry, seafood, or shellfish may increase your risk of foodborne illness.*

AVAILABLE FOR DINE-IN ONLY

gf - gluten free item (not a gluten free kitchen)