



FIRST COURSE

Extra Dirty Caesar

Romaine, Black Kale, Parsley, Spicy Anchovy Croutons

Local Greens

*Macerated Apricots, Toasted Hazelnuts,
Goat Cheese, Stone Fruit Vinaigrette*

MAIN COURSE

Spit-Roasted Chicken

*Roasted Fingerlings, Haricots Verts, Pearl Onions,
Mushroom-Herb Gravy*

Steak Frites

*Grilled Hanger Steak, Hand-Cut Fries, Garlic Herb Butter,
Smoked Tomato, Watercress, Jus*

Pan- Seared Trout

Ratatouille, Kalamata Olive Tapenade, Lemon Vinaigrette

DESSERT

Crossaint Bread Pudding

Butter Pecan Ice Cream, Bourbon Caramel

Brownie "Sundae"

Vanilla Ice Cream, Chocolate Ganache

\$49 Per Person

Subject to Seasonal Changes