



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

Roasted Half-Chicken

*Maple-Glazed Acorn Squash,
Whipped Potato, Chicken Jus*

Steak Frites

*Grilled Hanger Steak, Hand-Cut Fries,
Smoked Tomato, Watercress, Dijon Butter*

Pan-Seared Atlantic Salmon

Parsnip Purée, Brussels Sprouts, Pomegranate

Stuffed Spaghetti Squash

*Red Quinoa, Swiss Chard,
Goat Cheese, Honey-Sambal*

DESSERT

Crossaint Bread Pudding

Butter Pecan Ice Cream, Bourbon Caramel

Brownie "Sundae"

Vanilla Ice Cream, Chocolate Ganache

\$49 Per Person

Subject to Seasonal Changes