



RESTAURANT WEEK FALL 2025

menu

\$45 PER PERSON + TAX & GRATUITY
(CHOOSE ONE PER COURSE)

FIRST COURSE

SOUTHWESTERN GAME CHILI

BISON, CHORIZO, BEER, SWEET POTATO, BLACK BEANS, CORN, PEPPERS & ONIONS

FRENCH ONION OXTAIL CROSTINI

BRAISED OXTAIL, MERLOT CARAMELIZED ONIONS, MELTED GRUYERE, CRISP BAGUETTE

SHAVED BRUSSELS SPROUTS & BROCCOLI SALAD

ARUGULA TOSSED IN A HONEY DIJON DRESSING

SECOND COURSE

ITALIAN BEEF SANDWICH

PROVOLONE, BEEF JUS, CREAMY HORSERADISH

Coq Au Vin

ROASTED AIRLINE CHICKEN BREAST, BUTTERY MASH POTATOES, HARICOT VERT,
RED WINE MUSHROOM & SHALLOT SAUCE

AMATRICIANA DI MARE

BLACK TIGER SHRIMP, MUSSELS, GUANCIALE, SPICY RED SAUCE, BUCATINI

THIRD COURSE

PUMPKIN PRALINE CHEESECAKE

BROWN SUGAR CAKE

THANK YOU FOR DINING WITH US

