

\$40 per Person
Plus, Tax & Gratuity



3 Course Dinner
Choose 1 Each Per Course

Appetizers:

Entrees:

✿ Winter Beet Salad (GF)
Organic Mixed Greens, Roasted Beets,
Radishes, Honey Goat Cheese,
Candied Pumpkin Seeds, & Red Wine
Reduction

Served with Carrot Vinaigrette

✿ Chipotle Caesar Salad (GF)
Romaine Lettuce with Crispy Corn
Tortilla Strips, Shaved Manchego
Cheese, Tossed in Chipotle Caesar
Dressing

✿ Wood Fired Meatball (GF)
Blend of Beef, Pork, & Veal with
Tomato Basil Sauce, Mozzarella &
Ricotta Cheese

✿ Fried Grit Cake (GF)
with Blackened Shrimp, Smoked
Tomato Broth, & Local Micro Greens

✿ Smoked Pork Bahn Mi Ramen (GF Available)
Pork Bone & Chicken Broth with House Smoked Pork,
Fresh Jalapenos, Pickled Onion Wisps, Fresh Cilantro,
Crispy Wonton & Chili Aioli

✿ Tuscan Pizza (GF Available)
With Prosciutto, Marinated Artichokes, Fresh
Mozzarella, Oven Roasted Tomatoes, Arugula, &
Balsamic Reduction

✿ Southern Fried Chicken (GF)
Crispy Fried Chicken Leg & Thigh Drizzled with House
Pepper Jelly & Truffle Honey

✿ Pretzel Crusted Salmon (GF)
Grilled Salmon Topped with Soft Pretzel Crumbs,
Honey Dijon & Stone Ground Mustard Burrée Blanc
Add \$5 For this Option

✿ Logan's Family Farm Denver Cut Steak (GF)
With Cowboy Compound Butter & House Made Steak
Sauce
Add \$5 For this Option

Desserts:

✿ Lemon Pound Cake
With Whipped Ricotta, Blueberries, & Vanilla Candied Citrus

✿ S'mores Redux (GF)
Chocolate Obsession with Graham Cracker & House Made Raspberry Marshmallow

✿ Popcorn Panna Cotta (GF)
Salted Caramel & House Made Smokey Caramel Corn