



# WINTER RESTAURANT WEEK

**3 COURSES FOR \$35**

## FIRST COURSE

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CHOICE OF

### SOUP OF THE DAY

#### CAESAR SALAD\*

chopped romaine, freshly grated Parmigiano-Reggiano, brioche crumble, caesar dressing

#### PARMESAN KALE SALAD

kale, toasted sunflower seeds, carrots, marinated tomatoes, crushed crostini, parmesan vinaigrette

#### BRUSSELS + BLUE

flash fried, applewood smoked bacon, balsamic, blue cheese

## SECOND COURSE

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CHOICE OF

### VEG + QUINOA BOWL

kale, house pickled beets, avocado, marinated tomatoes, hummus, balsamic onions, sunflower seeds, fried goat cheese, grilled lemon, champagne vinaigrette

#### BLACKENED ATLANTIC SALMON\*

wilted kale, mashed cauliflower, whole grain mustard sauce

#### THAI SHRIMP SALAD

shotgun shrimp, mixed greens, napa cabbage, carrots, cucumber, red onion, marinated tomatoes, crispy wontons, micro cilantro, peanuts, Thai peanut vinaigrette

#### CIRCA BURGER\*

Creekstone Farms beef, aged cheddar, lettuce, tomato, onion, scallion aioli, brioche bun, fries

#### JAMBALAYA

penne pasta, shrimp, chicken, andouille sausage, scallions, diced tomatoes, chipotle cream sauce, Parmigiano-Reggiano

## THIRD COURSE

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CHOICE OF

### BRIOCHE BREAD PUDDING

white chocolate, vanilla bean ice cream, bourbon crème anglaise, caramel

#### NUTELLA TRIFLE

Nutella hazelnut mousse, chocolate cake, whipped cream, candied walnuts

\* THESE ITEMS MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.