



RESTAURANT WEEK MENU

INCLUDES CHOICE OF

6 OZ HOUSE WINE BY THE GLASS

DRAFT BEER

MOCKTAIL

- \$55 -

FIRST COURSE

CHOICE OF

BRUSSELS + BLUE

flash fried, applewood smoked bacon, balsamic, blue cheese

SHOTGUN SHRIMP

flash fried, sweet chili sauce, red bell pepper, broccolini, jicama slaw, pickled jalapeños, micro cilantro

FOUR CHEESE MACARONI

cavatappi pasta, crispy prosciutto, herbed bread crumbs

CAESAR*

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

SECOND COURSE

CHOICE OF

CHICKEN PAILLARD

angel hair pasta, roasted mushrooms, baby arugula, roasted red peppers, lemon caper butter

TEQUILA FILET TIPS LINGUINE*

grilled filet tips, linguine, green + red peppers, red onion, cilantro, tequila lime cream sauce

PENNE PRIMAVERA

penne pasta, seasonal vegetables, roasted garlic parmesan cream

CRISPY GROPER SANDWICH

coleslaw, house made dill pickles, thinly sliced red onion, tartar sauce, brioche bun, old bay fries

SALMON SALAD*

mixed greens, marinated tomatoes, pee wee potatoes, balsamic onions, goat cheese, champagne vinaigrette

DESSERT

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

FIRST COURSE

CHOICE OF

WAGYU MEATBALL SLIDERS

garlic brioche, basil aioli, marinara, mozzarella *contains pork

TUNA POKE NACHOS*

sesame ginger marinade, wasabi avocado cream, tobiko, pickled ginger aioli, wonton chips, roasted nori + sesame seeds

CHICKEN WINGS

spicy apricot chili glaze, carrots, celery, blue cheese dressing

FRIED CALAMARI

cherry peppers, artichokes, olives, marinara, grilled lemon

SECOND COURSE

CHOICE OF

STEAK FRITES*

7oz grilled sirloin, chimichurri, blistered cherry tomatoes, roasted garlic, Parmigiano-Reggiano + fresh herb french fries

BLACKENED ATLANTIC SALMON*

wilted baby kale, mashed cauliflower, whole grain mustard sauce

BRAISED SHORT RIB

roasted garlic mashed potatoes, sautéed baby spinach, red wine jus, crispy onions

GRILLED TROUT FILET

warm farro salad, roasted mushrooms, wilted baby spinach, marinated tomatoes, lemon caper butter, grilled lemon

SESEAME SEARED TUNA*

norì aioli, pickled ginger salsa, charred Japanese noodles, vegetable stir fry

DESSERT

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

IN RESPONSE TO I-82, A 5.95% SERVICE FEE HAS BEEN ADDED TO EACH CHECK.
100% OF THE SERVICE FEE WILL GO DIRECTLY TO PAYING THE HOURLY BASE WAGE OF OUR DEDICATED FRONT OF HOUSE TEAM MEMBERS. THIS FEE IS NOT A GRATUITY.
YOUR UNDERSTANDING HELPS US MAINTAIN THE QUALITY AND SERVICE YOU HAVE COME TO EXPECT. WE ARE GRATEFUL FOR YOUR CONTINUED SUPPORT.

* 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.

NY + FB WINTER RW 26