

\$34 PER PERSON

Includes choice of house or Caesar salad, fresh-baked roll and coffee, iced tea or soda.

Choose two entrees and two side dishes from the selections below.

ENTRÉES

ROSEMARY CHICKEN

lemon-herb marinated chicken breast grilled with fresh rosemary, finished with red wine garlic butter

CHICKEN MARSALA

lightly breaded chicken breast, sautéed mushrooms, rich marsala wine sauce

NEW SHORT RIB POT ROAST

three-hour braised short ribs, red wine mushroom gravy, honest gold mashed potatoes, sautéed carrots & celery, onion straws

VEGETABLE MARINARA^V

cavatappi tossed with sautéed snow peas, onion, red peppers, cauliflower and mushrooms

PANKO FRIED COD

crispy panko breaded, dill caper sauce

NEW WAGYU MEATLOAF

ground pork & wagyu beef, honest gold mashed potatoes, garlic green beans, cremini mushroom sauce, crispy onion straws

GRILLED ATLANTIC SALMON^{GS}

lemon-dill butter, honest gold mashers and garlic green beans



SIDES

HONEST GOLD MASHED POTATOES^{V GS}

***NEW* MAC 'N CHEESE**

GARLIC GREEN BEANS^{V GS}

***NEW* MAPLE GLAZED CARROTS^{V GS}**

ADDITIONAL ENTRÉE - \$5 PER PERSON

ADDITIONAL SIDES - \$4 PER PERSON

prices do not include taxes, fees or gratuity

GS We offer gluten-sensitive menu items but we are not a gluten-free environment.
V Meatless items