



## *Minneapolis Fall Restaurant Week*

OCTOBER 19-25 2026  
3 COURSES | \$55 PER PERSON

### *Starters*

CRUSHED AVOCADO V  
chermoula, tortilla chips

WHITE BEAN HUMMUS VEG  
roasted red peppers, za'atar, parsley,  
grilled pita

CLASSIC CAESAR  
parmigiano reggiano, herb croutons

### *Mains*

PASTA PRIMAVERA VEG  
linguini, spring vegetables, olive oil,  
garlic herb sauce

FISH & CHIPS DF  
cod, tartar sauce, lemon, herb fries

TUNA POKE BOWL\* GF, DF  
ahi tuna, sushi rice, cucumber, avocado,  
pickled shallots, green onion, edamame,  
ginger, nori, sriracha aioli

ROASTED HALF CHICKEN  
tillamook butter whipped potatoes, crispy  
capers, brown butter pan sauce, arugula

### *Dessert*

CHEESECAKE  
graham cracker crust, blueberry  
compote, pistachio

CHOCOLATE CAKE  
chocolate cake, strawberries,  
chantilly



\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

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