

THE EXECUTIVE

3 COURSES 65. per person

First Course select one

PRIME CHOPPED SALAD GF ♦ **WEDGE SALAD**

CAESAR SALAD ♦ **NEW ENGLAND CLAM CHOWDER**

Second Course select one

7OZ FILET* roasted garlic GF

SALMON VESUVIO* crispy potatoes, english peas,
white wine, roasted garlic

ROASTED HALF CHICKEN heirloom carrots,
roasted garlic salsa verde, brown butter drippings GF

BLACKENED ROMESCO "STEAK" GF VG

— ENHANCE YOUR EXPERIENCE —

add

KC STRIP ♦ 30. GF **RIBEYE ♦ 35.** GF

Escorts select one

PROPERLY WHIPPED POTATOES VG

SAUTÉED BROCCOLI GF VG

ROASTED WILD MUSHROOMS GF VG

DECADENT MACARONI & CHEESE VG

Dessert select one

BANANA CREAM PIE

CHOCOLATE CARAMEL CAKE