

# RESTAURANT WEEK

## DINNER MENU

### FIRST COURSE

#### SIGNATURE FLATBREADS

-- Select one of the following to share --

ROASTED TOMATO | PESTO CHICKEN AND FRESH MOZZARELLA  
SEASONAL SELECTION

### SECOND COURSE

-- Select one of the following --

FIELD GREENS | ROMAINE AND KALE CAESAR | SEASONAL SPINACH SALAD

### THIRD COURSE

#### DINNER ENTRÉE

-- Select one of the following --

CEDAR PLANK-ROASTED SALMON  
WOOD-GRILLED FILET MIGNON\*  
WOOD-GRILLED PORK TENDERLOIN\*  
ALL-NATURAL ROASTED HALF CHICKEN

### DESSERT

#### MINI INDULGENCE DESSERT

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**\$36** PER PERSON

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## WINES

*Enhance your experience with these wines that pair perfectly with our menu.*

### WHITE

Spy Valley, Sauvignon Blanc, Marlborough, New Zealand (sustainable) **12.50 | 50**  
Chateau Ste. Michelle 'Mimi', Chardonnay, Horse Heaven Hills **9.50 | 38**

### RED

Gascón, Malbec, Mendoza, Argentina **10.50 | 42**  
Markham 'Cellar 1879', Cabernet Sauvignon, Napa Valley **19.50 | 78**

*Menu pricing subject to change and not inclusive of alcohol, tax and gratuity.*

\*CONTAINS (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. 2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITION INFORMATION AVAILABLE UPON REQUEST.