



RESTAURANT WEEK LUNCH

\$29

FIRST COURSE *choose one*

CAESAR SALAD

Chopped romaine, hard-boiled egg, kalamata olives, parmesan, garlic croutons, caesar dressing

HOUSE SALAD V

Artisanal greens, tomatoes, radish, bell peppers, kalamata olives, red onion, garlic croutons, red wine vinaigrette

SOUP OF THE DAY

Today's selection of freshly made soup

MAPLE BACON TOTS

Tater tots, hot honey maple, hardwood-smoked bacon, black pepper, spicy mayo, green onions

SECOND COURSE *choose one*

*BLACKENED SALMON SALAD GS

Blackened salmon, deviled eggs, baby greens, capers, red onion, feta, cucumber, tomato, citrus vinaigrette

*BACON CHEESEBURGER

Hardwood-smoked candied thick-cut bacon, aged vermont white and yellow cheddar cheeses, shredded iceberg, vine-ripened tomato, red onion, toasted brioche bun

BLACKENED CHICKEN CAESAR WRAP

Blackened chicken, romaine, crouton crumble, parmesan, caesar dressing, flour tortilla

SMASH BURGER TACOS

Smashed beef patty, yellow cheddar, shredded iceberg, vine-ripened tomato, red onion, dill pickle, burger sauce, flour tortillas

*TUNA POKE BOWL

Sesame ginger-marinated poke-style ahi tuna, jasmine rice, edamame, marinated beech mushrooms, pickled red onion, cucumbers, daikon radish, jalapenos, green onion, chili aioli, jalapeño soy

GRILLED CHICKEN PICCATA

Grilled chicken, mashed potatoes, grilled broccolini, lemon caper sauce, micro greens

SMOKED MEATLOAF

Ground beef, italian sausage, mashed potatoes, marinated broccolini, maple bourbon glaze, green onions

FISH AND CHIPS

Alaskan cod, beer batter, malt vinegar powder, cornichon tartar sauce, house fries

THIRD COURSE *choose one*

CHURRO PRETZEL BITES

Fried pretzel bites, cinnamon sugar, caramel sauce

PEANUT BUTTER SNICKERS PIE

Oreo cookie crust, peanut butter mousse, snickers, whipped cream, chocolate and caramel sauce