



RESTAURANT WEEK- LUNCH MENU

\$25 per person - select one from each course

1ST COURSE

BUTTERNUT SQUASH SOUP

CAESAR SALAD

romaine, parmesan cheese, croutons

DRUNKEN WINGS

homemade tequila barbecue sauce, lime, scallions, sesame seeds, served with ranch

2ND COURSE

SHORT RIB GRILLED CHEESE

fontina and cheddar cheese, fried onions, sourdough, curly fries

BLACKENED FISH TACO

tilapia, red cabbage, pico de gallo, avocado crema, corn tortillas

MARGHERITA FLATBREAD

mozzarella, tomato, basil

3RD COURSE

FRESH BERRIES

CHOCOLATE MOUSSE

NY CHEESECAKE

RESTAURANT WEEK SPECIALTY COCKTAILS \$14

choice of cocktail can also be from our extensive specialty cocktail menu

HAKU CRANBERRY MULE

Haku vodka, cranberry juice, ginger beer, lime

KNOB CREEK RYE OLD FASHIONED

Knob Creek rye whiskey, angostura bitters, brown sugar