



FIRST SEATING

Available
Monday – Saturday
5:00 to 6:30 | \$25

Choose One from Each Course

FIRST COURSE

Cream of Tomato Soup Chèvre, Crouton

House Salad Organic Mixed Greens, Balsamic Vinaigrette,
Sundried Tomato, Chèvre, Crouton

Caesar Salad Romaine, Traditional Caesar Dressing*,
Grana Padano, Crouton

SECOND COURSE

Petit Beef Tenderloin* Charred Broccolini, Moody Bleu Butter

Scottish Salmon* Braised Red Cabbage,
Smoked Pepper Coulis, Almond

Chicken Sautéed Green Bean,
White Truffle Marsala Cream Sauce

DESSERT COURSE

Housemade Gelato or Sorbet

Crème Brûlée White Chocolate Vanilla Bean Custard,
Caramelized Sugar, Seasonal Accompaniments

** These items contain or may contain raw or undercooked ingredients. Consuming undercooked meats, poultry, seafood, shellfish, or eggs may increase your RISK of food-borne illness, especially if you have certain medical conditions.*