



FIRST SEATING

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

Choose One from Each Course

FIRST COURSE

Cream of Tomato Soup

Chèvre, Croutons

House Salad

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

Caesar Salad

Romaine, Traditional Caesar Dressing*,
Grana Padano, Crouton

SECOND COURSE

Beef Tenderloin*

Charred Asparagus, Moody Bleu Butter

Scottish Salmon*

Cauliflower Pilaf,

Miso & Fennel Pollen Yogurt

Chicken*

Sautéed Green Bean,

White Truffle Marsala Cream Sauce

DESSERT COURSE

House-Made 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.*