



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*

Gingered Red Cabbage,
Miso & Fennel Pollen Yogurt

Chicken*

Sautéed Green Bean,
White Truffle Marsala Cream Sauce

DESSERT COURSE

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.