

*Hours*

TUE-THU 4-9PM | FRI-SAT 4-10PM  
SUN 10AM-8PM | CLOSED MON



*Celebration Promotions*

ASK YOUR SERVER ABOUT OUR BIRTHDAY  
& ANNIVERSARY CELEBRATION SPECIALS.

## *Restaurant Week Prix Fixe Menu*

### *First Course*

Choice of:

#### **CAESAR**

Parmesan, Garlic Crouton

#### **BEET**

Roasted Red & Golden Beets, Frisée, Goat Cheese,  
Candied Pistachios, White Balsamic-Honey Vinaigrette

#### **FRENCH ONION SOUP**

### *Second Course*

Choice of:

#### **BEEF BOURGUIGNON**

Aromatic Vegetables, Shallot Demi-Glace, Garlic Mashed Potatoes & Crispy Fried Onions

#### **PAN ROASTED HALF CHICKEN**

Garlic Mashed Potatoes, Seasonal Vegetables, Pan Jus

#### **RISOTTO**

Wild Mushroom, Roasted Asparagus, Boursin, Paprika Oil

#### **NORWEGIAN SALMON**

Fingerling Potatoes, Braised Red Cabbage, Garlic Confit, White Wine Mustard Sauce

#### **WALLEYE**

Beurre Noisette, Seasonal Vegetables

### *Third Course*

Choice of:

#### **CHEESECAKE**

Spiced Blueberry Compote, Lemon Sugar

#### **CRÈME BRÛLÉE**

Vanilla Cream, Caramelized Sugar

#### **CHOCOLATE GANACHE CAKE**

Peanut Butter Ice Cream, Heath Topping, Fudge

**\$45\*\* PER PERSON**

Tax & Gratuity not included. No substitutions please. 011724

\* Consumer Advisory: Items are served raw, undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. An 18% service charge will be added to parties of 9 or more.