



FATHER'S DAY DINNER PRIX FIXE MENU

SUNDAY, JUNE 21

First Course

Choice of one
WINE PAIRING Rose or Syrah

- FRESH OYSTERS* GFF** two fresh oysters, citrus mignonette, lemon
- OYSTERS ROCKEFELLER*** two grilled oysters, spinach & pernod cream, parmesan breadcrumbs
- SHRIMP COCKTAIL GFF** three shrimp, horseradish cream, cocktail sauce, watermelon radish
- HONEY BOURSIN SEARED DUCK CRISP GFF** two crisps, honey boursin, seared duck, cherry reduction
- ROASTED BEET SALAD GFF** frisée, goat cheese, candied pistachios, white balsamic-honey vinaigrette + 2
- WEDGE SALAD GFF** baby iceberg, tomatoes, bacon, bleu cheese crumbles, choice of dressing
- CAESAR SALAD GFF** romaine, parmesan, garlic baguette, classic caesar dressing
- FRENCH ONION SOUP GFF** crouton, gruyère & provolone cheeses
- LOBSTER BISQUE GFF** sherry & chive oil

Second Course

Choice of one
WINE PAIRING Chardonnay or Pinot Noir

- CHICKEN FRANCAISE** lemon parsley caper sauce, asparagus, parmesan leek potatoes 45
- BEEF BOURGUIGNON GFF** sautéed carrots, crispy onions, demi-glace, garlic mashed potatoes 45
- PORK CHOP* GFF** 14oz. dry-aged porterhouse, bourbon glaze, apple chutney, garlic mashed potatoes 47
- VEAL MARSALA* GFF** garlic butter noodles, baby spinach, wild mushrooms, marsala sauce 50
- WALLEYE* GFF** brown butter sauce, seasonal aromatic vegetables 47
- SEABASS* GFF** spinach, mushrooms, tomatoes, caper lemon sauce 55
- LAMB CHOPS* GFF** mint jelly sauce, choice of garlic mashed or parmesan leek potatoes 65
- RIBEYE* GFF** 12 oz. topped with house steak butter, choice of garlic mashed or parmesan leek potatoes 65
- CHATEAUBRIAND* GFF** 8oz. sliced, rosemary demi, horseradish cream sauce, choice of garlic mashed or parmesan leek potatoes 65
- PETITE FILET* & GARLIC SHRIMP GFF** choice of garlic mashed or parmesan leek potatoes 60
- PETITE FILET* & LOBSTER GFF** choice of garlic mashed or parmesan leek potatoes 70

Third Course

Choice of one
WINE PAIRING Dessert White or Grahams' Six Grapes Port

- BOURBON CHOCOLATE MOUSSE** heath bar crumbles
- CRÈME BRÛLÉE GFF** vanilla cream, caramelized sugar
- NEW YORK STYLE CHEESECAKE** spiced blueberry compote, lemon sugar
- CHOCOLATE SOUFFLÉ CAKE** warm fudge center ~ à la mode + 2
- STRAWBERRY RHUBARB CRISP** granola topping ~ à la mode + 2

GFF - denotes gluten free friendly: menu items that can be made gluten free upon request.

Tax & Gratuity not included. No substitutions please.

* Consumer advisory: items are served raw, under cooked or contain raw or under cooked ingredients. Consuming raw or under cooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.