

RESTAURANT WEEK MENU

AVAILABLE JULY 13-19

Starting at \$45 Per Person | Add Wine Pairings + \$12



Choice of Starter

WINE PAIRING Rose or Pinot Noir

SHRIMP COCKTAIL ^{GFF} three shrimp, horseradish cream, cocktail sauce, watermelon radish

FRENCH ONION SOUP ^{GFF} crouton, gruyère & provolone cheeses

LOBSTER BISQUE ^{GFF} sherry & chive oil

CAESAR SALAD ^{GFF} romaine, parmesan, garlic baguette, classic caesar dressing

WEDGE SALAD ^{GFF} baby iceberg, tomatoes, bacon, bleu cheese crumbles, choice of dressing

ROASTED BEET SALAD ^{GFF} frisée, goat cheese, candied pistachios, white balsamic honey vinaigrette

Choice of Entree

WINE PAIRING Chardonnay or Syrah

CHICKEN FRANÇAISE ^{GFF} parsley-caper lemon sauce, asparagus, parmesan leek potatoes

BEEF BOURGUIGNON ^{GFF} sautéed carrots, crispy onions, demi-glace, garlic mashed potatoes

SALMON* ^{GFF} red pepper coulis, chive oil, seasonal aromatic vegetables, brown butter sauce

WALLEYE ^{GFF} seasonal aromatic vegetables, brown butter sauce

VEGETABLE RISOTTO ^{GFF} carrots, peas, asparagus, parmesan, chicken or substitute shrimp +5

PORK CHOP* ^{GFF} 14oz. dry-aged porterhouse, bourbon glaze, apple chutney, garlic mashed potatoes

LAMB CHOPS* ^{GFF} mint jelly sauce, garlic mashed or parmesan leek potatoes +10

FILET MIGNON* ^{GFF} 6oz. center cut, garlic mashed or parmesan leek potatoes +10

PETITE FILET* & GARLIC SHRIMP ^{GFF} garlic mashed or parmesan leek potatoes +10

Choice of Dessert

WINE PAIRING Dessert White or Grahams' Six Grapes Port

CRÈME BRÛLÉE ^{GFF} vanilla cream, caramelized sugar

STRAWBERRY RUHARB CRISP granola topping ~ à la mode +2

CHOCOLATE SOUFFLÉ CAKE warm fudge center ~ à la mode +2

^{GFF} – denotes gluten-free friendly: menu items that can be made gluten-free upon request. Those with severe allergies should note that we are not always able to avoid cross-contamination

Menu items subject to change based on availability. No substitutions please. 063026

Tax & gratuity not included. Menu items subject to change based on availability. A 20% service charge will be added for parties of 8 or more. *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.

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