Customer Appreciation Menu

Available October 26th – November 1st

Starting at $40 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

PORK CHOP* GFF 14oz. dry-aged porterhouse, bourbon glaze, apple chutney, garlic mashed potatoes +2

VEAL MARSALA* GFF garlic butter noodles, baby spinach, wild mushrooms, marsala sauce +4

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

PETITE FILET* & LOBSTER TAIL GFF garlic mashed or parmesan leek potatoes +20

Choice of Dessert

WINE PAIRING Dessert White or Grahams' Six Grapes Port

CRÈME BRÛLÉE GFF vanilla cream, caramelized sugar

MIXED BERRY COBBLER berries, white vanilla cake crumble topping ~ à la mode +2

DUBAI CHOCOLATE SOUFFLE CAKE warm white chocolate pistachio cream 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. 091026

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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