Three Courses | \$35

Available daily from Noon-8:30pm, No reservations Choose one of each course:

Appolizor

Suggested pairing with Blood Orange You Witty? Blood Orange Witbier

Charcuterie Plate *

Bella Vitano cheese, prosciutto, kalamata olives, seedy crackers

Mushroom Bisque *

A rich and creamy blend of gourmet mushrooms and Pecorino Romano cheese

Caesar Salad *

House made creamy caesar, romaine hearts, croutons, red onion, shaved parmesan

Entree

Suggested pairing with Kushy Punch IPA

Grilled Beef Tenderloin *

Demi glace sauce. Served with roasted fingerling potatoes and rainbow carrots

Grilled Wild Sockeye Salmon *

Lemon herb butter. Served with roasted fingerling potatoes and rainbow carrots

Wild Mushroom & Truffle Mac

Cavatappi noodles with wild mushrooms and truffle cheese sauce

Dessert

Suggested pairing with No Pressure Imperial Stout

Chocolate Torte *

Flourless chocolate cake topped with strawberry compote

Crème Brûlée *

Rich vanilla bean custard with caramelized sugar crusted top

No Substitutions or Modifications!