

DINNER FEATURES
WEDNESDAYS AND THURSDAYS

First Course (*select one*)

Mixed Green - Red leaf, bibb, escarole, radicchio
and carrots tossed with Italian vinaigrette

Caesar - Romaine lettuce with Parmesan, croutons
and traditional Caesar dressing

Second Course (*select one*) \$39
(Entrée price includes salad and dessert)

Sautéed Ruby Trout “Piccata”
Lemon butter, capers, and speck wrapped asparagus

Sea Scallop and Mussel Linguine
Tomatoes, leeks, scallions, and garlic butter

Domestic Lamb Loin Chop
Rosemary-garlic crust, Brussels sprouts and cannellini beans with pancetta,
Boursin-mustard cream sauce

Third Course (*select one*)

Dessert - Choose any dessert from our menu

**No Substitutions*

**Consuming raw or undercooked meats, poultry, shellfish, and seafood may increase your risk for food borne illness*