

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*) \$43
(Entrée price includes salad and dessert)

Sautéed Rainbow Trout

Brown butter-white truffle oil vinaigrette, shaved brussels sprouts
with pancetta and red onion

Saffron Butter Poached Scallops

Linguine, leeks, tomatoes and mushrooms

Grilled Pork Rib Chop

Mustard vinaigrette, arugula, speck and tomatoes

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*