

First Course

Cheese Biscuits...\$6 Served with red pepper jelly

Second Course

Choice of

Cornbread Panzanella...\$9

Arugula, heirloom cherry tomatoes, cucumber, red onion, mozzarella pearls, basil, cracked pepper, white balsamic

Italian Sausage and Kale Soup (GF)...\$6

Hot Italian sausage, chiffonade kale, tomato concasse

Third Course 人

Choice of

Gouda Arancini...\$10

Smoked tomato sauce, fried basil, balsamic glaze

Shrimp Cocktail...\$13

Poached shrimp, lemon, parsley, cocktail sauce

Fourth Course

Choice of

Dijon Crusted Filet Mignon (GF) *...\$28

Yukon gold croquette, charred broccolini, red wine demi glace

Garlic Butter Scallops (GF)...\$30

Ricotta polenta, bacon, wild mushrooms

Fifth Course

Choice of

Black Cherry Ricotta Cheesecake (GF) (D)...\$7 Strawberry Ice Cream Pie \Diamond (GF) (D)...\$7

Prix Fixe

\$50 per person; includes 5 courses.

- * Cooked to order. Eating raw or undercooked meat, poultry, seafood, or eggs may increase your risk of food-borne illness.
- ♦ Contains nuts
- (GF) Gluten free
- (D) Contains dairy