



## \$45 3 course dinner

**1ST COURSE** *choice of:*

**CEASER**  
TRUFFLE CROUTONS

### **BURRATA BRUSCHETTA**

buffalo milk mozzarella, roasted cherry tomatoes,  
basil, shallot, EVOO, shaved parmesan

### **AVOCADO TOAST**

guacamole, watercress, garlic parmesan, olive oil,  
smoked balsamic honey glaze



**2ND COURSE** *choice of:*

### **ANGUS CENTER CUT NY**

#### **SALMON**

spinach risotto, sauteed carrots, dill cream and lemon  
bordelaise emulsion

#### **CHICKEN FUNGI**

cream brandy sauce, potato puree, sauteed organic  
spinach

#### **CARBONARA**

linguini, pancetta, onion, parmesan cream



**3RD COURSE** *choice of:*

#### **CANNOLI**

#### **LIME CELLO SPONGE CAKE**

## \$50 3 course dinner

**1ST COURSE** *choice of:*

**GRILLED OCTOPUS**  
Garbanzo bean & leeks, pesto aioli

### **MINI CRABCAKE**

**CLAM CHOWDER**  
clams, vegetables



**2ND COURSE** *choice of:*

### **FILET MIGNON**

**24 OZ TOMAHAWK CHOP +15**

#### **LOBSTER RAVIOLI**

fennel leaf, orange zest, emulsified butter



**3RD COURSE** *choice of:*

#### **NY CHEESECAKE**

#### **BUTTERSCOTCH BUDINO**

If you choose the \$50 menu, feel free to choose any  
courses from the \$45 menu to substitute

## SIDES FOR BOTH

### **WILD FIELD MUSHROOMS 8**

shishito peppers, garlic oil, white wine butter

### **FRESH FARM CORN 9**

chilli aioli, parmesan cheese

### **CREAMED OR SAUTEED SPINACH 8**

### **TWICE BAKED POTATO 8**

butter, bacon, sour cream, chives, cheese

### **TEMPURA ONION RINGS 7**

chipotle garlic aioli

### **HAPPY COW MASHED POTATOES 8**

goat cheese, mozzarella, manchego

### **SALT AND PEPPER BEER BATTERED FRIES 8**

housemade bbq sauce

### **BAKED BRUSSELS SPROUTS 7**

bacon, garlic, olive oil