



\$50 per person excluding tax, gratuity & surcharge

FIRST COURSE choice of:

Served with artisan breads, seasonal fruits, and veggies gluten free bread available upon request

Loaded Baked Potato Cheddar cheddar cheese blend, our green goddess, garlic & wine seasoning, potatoes, bacon, scallions gf*

Spinach Artichoke butterkase, fontina, parmesan, spinach, artichoke, garlic gf

Classic Alpine white wine, garlic, aged gruyère, raclette, fontina cheeses, fresh lemon juice, a dash of nutmeg gf*

Charcuterie Board +\$19.95

our selection of premium cured meats, artisan crackers & accompaniments gf*

SECOND COURSE choice of:

House Salad mixed greens, cheddar, tomatoes, croutons, scallions, sliced eggs, sweet & tangy house dressing gf*

Caesar Salad crisp romaine lettuce, caesar dressing, parmesan, croutons, parmesan dusted pine nuts gf*

Strawberry Almond mixed greens, strawberries, honey-roasted almonds, feta, housemate raspberry walnut vinaigrette gf

THIRD COURSE choice of:

Pacific Rim teriyaki marinated steak, shrimp, chicken potstickers, sesame crusted ahi tuna, duck breast qf*

The Classic shrimp, memphis-style dry rub pork, teriyaki-marinated steak, garlic pepper sirloin, herb-crusted chicken breast gf*

The Garden Pot vegan polpettes, red onion, asparagus, zucchini, mini sweet peppers, wild mushroom pasta, artichoke hearts gf*, v*

Add Lobster Tail to any Entrée +\$24.95

gf = gluten free $v = vegetarian gf^*$, $v^* = can be prepared gluten free or vegetarian upon request This discounted menu cannot be combined with any other coupon or discount.$

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