



RESTAURANT WEEK DINNER MENU 2026

3 COURSE DINNER FOR \$55

SERVED JANUARY 25 - FEBRUARY 1

PLEASE PICK 3 COURSES BELOW

(BEER, WINE, OR COCKTAIL CAN REPLACE A COURSE OPTION)

STARTER COURSE

3 OYSTERS

Served with cocktail sauce, red wine mignonette, horseradish

HOUSE SHRIMP CEVICHE

Avocado, lime, cilantro, jalapeño, with corn chips

CHOPPED CAESAR

Romaine lettuce, Spanish anchovies, house croutons, pecorino

LOBSTER BISQUE

ENTRÉE COURSE

BEER BRAISED BEEF SHORT RIBS

Creamy truffle mashed potatoes, grilled asparagus,
and a braise reduction

PAN SEARED MAINE DIVER SCALLOPS

Guajillo grits, andouille pork sausage, melted leeks,
crispy artichokes

CREAMY TUSCAN SALMON

Seared Verlasso salmon, artichokes, baby spinach,
sundried tomatoes, capers, parmesan, Orecchiette pasta

JIDORI HALF BRICK CHICKEN

Jidori chicken, preserved Meyer lemon couscous,
crispy dijon brussel sprouts, pomegranate mint gastrique

DESSERT COURSE

CHOCOLATE FUDGE BROWNIE

Topped with vanilla ice cream and caramel sauce

NEW YORK CHEESECAKE

Strawberry chips, strawberry sauce, macerated strawberries,
whipped cream, micro basil

CINNAMON APPLE CRUMB CAKE

Served with with vanilla ice cream

VANILLA CREME BRÛLÉE

Classic vanilla creme brûlée, fresh berries topped with a cookie



A 5% surcharge is added to all checks to help pay for the
heart of the house labor cost.

One check and an added 18% gratuity for parties of 8 or more.



RESTAURANT WEEK LUNCH MENU 2026

2 COURSE LUNCH FOR \$25

SERVED JANUARY 26 - JANUARY 31

***NO RESTAURANT WEEK LUNCH DURING SUNDAY BRUNCH**

PLEASE PICK 2 OF 3 COURSES BELOW

(BEER, WINE, OR COCKTAIL CAN REPLACE A COURSE OPTION)

STARTER COURSE

3 OYSTERS

Served with cocktail sauce, red wine mignonette, horseradish

HOUSE SHRIMP CEVICHE

Avocado, lime, cilantro, jalapeño, with corn chips

CHOPPED CAESAR

Romaine lettuce, Spanish anchovies, house croutons, pecorino

LOBSTER BISQUE

ENTRÉE COURSE

SHRIMP LOUIE

Grilled Cajun shrimp, baby iceberg, avocado, grilled asparagus, cherry tomato, hard boiled egg, red onion with Louie dressing

FISH & CHIPS

Fall Brewing *Plenty for All Pilsner* battered fish, tartar, served with French fries

BLACKENED SALMON BLT

Seared blackened salmon, bacon, heirloom tomato, butter lettuce, and roasted garlic aioli on a toasted brioche bun

BBQ BEEF SANDWICH

Roasted beef, creamy slaw, house smokey BBQ sauce on a brioche bun

DESSERT COURSE

CHOCOLATE FUDGE BROWNIE

Topped with vanilla ice cream and caramel sauce

NEW YORK CHEESECAKE

Strawberry chips, strawberry sauce, macerated strawberries, whipped cream, micro basil

CINNAMON APPLE CRUMB CAKE

Served with with vanilla ice cream

VANILLA CREME BRÛLÉE

Classic vanilla creme brûlée, fresh berries topped with a cookie



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