



Restaurant Week

DINNER

THREE COURSES | \$30

CHOOSE ONE OF EACH COURSE

—≡ *First Course* ≡—

CUP OF OUR SEASONAL SOUP

MINI MODERN CAESAR SALAD

baby kale, shaved brussels sprouts, romaine, rosemary garlic croutons

TRUFFLED DEVEILED EGGS

dijon mayo, truffle oil, parmesan lace

—≡ *Second Course* ≡—

MAPLE GLAZED SALMON

steelhead salmon, citrus snap peas, ancient grains, pickled red onions

STEAK FRITES

8 oz. flat iron steak, chimichurri, french fries

MARKET WHITE FISH

chef's selection, seasonal vegetables

SALTED CARAMEL PORK RIBS

parmesan fries, cajun corn on the cobb, crispy onions

—≡ *Third Course* ≡—

FAMOUS MAPLE BACON DOUGHNUT

made to order with our signature maple bacon glaze