

Early Evening Menu

AVAILABLE TO ALL PARTIES SEATED BY 7PM WEDNESDAY-FRIDAY AND FROM 4-7PM ON SUNDAY
ALL DINNERS ARE SERVED WITH 2 COURSES

First Course

(Choice of)

Charred Romaine Cesar Salad

Overnight tomato, shaved parmesan, garlic croutons

Vegan Black Bean Soup

Plant based crema

Main Course

Petite Filet \$54

Served with au gratin potatoes, chef's seasonal vegetables, red wine demi-glace

Single Lobster Tail * \$49

5oz cold water lobster tail, gently poached, served with parmesan risotto, chef's seasonal vegetables, drawn butter

Faroe Island Salmon \$44

Crispy skin salmon filet served with stewed green and orange lentils, Tuscan kale, balsamic glaze

Herb-Roasted Half Chicken \$39

Half chicken lightly brined and roasted, served boneless with roasted fingerling potatoes, haricot vert, natural jus

Cauliflower "Carnival" \$29

Tri-color cauliflower florets with citrus vinaigrette, served over cauliflower and sun-butter puree, with stewed lentils, wilted greens

Please Limit Cell Phone use to the Lobby Areas

*Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions. All food is cooked to order. ** Please alert your server of any food allergies or dietary restrictions.

CANNOT BE COMBINED WITH ANY OTHER DISCOUNTS OR PROMOTIONS OR THE BIRTHDAY DEAL