Early Evening Dinner Menu

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

First Course

(Choice of)

Whitney Maple Salad
Assorted greens, shredded carrots, heirloom tomatoes, candied walnuts, dried cranberries, Vermont Maple vinaigrette

Vegan Black Bean Soup
Cilantro cream

Main Course

14oz Tomahawk Pork Chop $49
Apple demi glaze, balsamic reduction, whipped sweet potatoes, grilled asparagus & Whitney-Hive honey heirloom carrots
Suggested Wine: Benton Lane Pinot Noir

Pecan Crusted Great Lakes Walleye $44
Seared with wilted greens, butter, and herbs, Whitney cheddar hash, & fried leeks
Suggested Wine: Decoy by Duckhorn Rose, California

Vegan Jambalaya $29
Bell peppers, onions, celery, summer squash, tossed with rice pilaf, Roma tomato, & Roasted red pepper sauce
Suggested Wine: Simi Chardonnay

Roasted ½ Chicken $39
Garlic & herb crusted, pressed, & pan roasted, herb crusted potatoes, Whitney-Hive honey heirloom carrots, grilled marinated asparagus
Suggested Wine: Elouan Pinot Noir

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*