

Early Evening Dinner 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)

Winter Blues Salad

Assorted field greens, shredded carrots, heirloom tomatoes, candied walnuts, dried cranberries, sliced cucumber, black olives, blue cheese, toasted sesame ginger dressing

Vegan Black Bean Soup

Cilantro cream

Main Course

Petite Filet \$59

Over roasted garlic potatoes, Whitney-Hive honey heirloom carrots, grilled marinated asparagus

Suggested Wine: Benton Lane Pinot Noir

Pecan Crusted Great Lakes Walleye \$44

Pan fried with wilted greens, butter, and herbs, Whitney cheddar hash, & fried leeks

Suggested Wine: Decoy by Duckhorn Rose, California

Roasted Twin Cauliflower Steaks \$29

Wheat berry white bean blend, garlic, fresh herbs, spinach, roasted potatoes, vegetable broth, ghost pepper aioli

Suggested Wine: Simi Chardonnay

Roasted 1/2 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 including THE BIRTHDAY or ANNIVERSARY DEAL