



September 21—September 30



DINNER PRIX FIXE
\$29.77 PER PERSON

COURSE 1

TOMATO SOUP - Dill crème fraiche
ARANCINI - Butternut squash, marinara sauce
MIXED GREEN SALAD - Tomato, cucumber, red onion, shallot Dijon vinaigrette
CAESAR SALAD - Artisan croutons, shaved parmesan, Caesar dressing
Basque Calamari - Hot peppers, cherry tomatoes, smoked pepper aioli

COURSE 2

ROASTED SALMON
Sweet Potato Latke, Sautéed Broccoli Rabe topped with crème fraiche
BOURBON CHICKEN
Brown Sugar Bourbon Glaze, Brussels sprouts and Roasted Garlic Mashed Potato
BOLOGNESE
Italian meat sauce, rigatoni, parmesan cheese
MEAT & POTATOES
Bacon and cheddar meatloaf, roasted garlic mashed Potatoes & roasted onion jus
RED STRIPE MUSSELS
**any of our 10 varieties, frites, garlic aioli

DESSERT

CARROT CAKE
Served with vanilla ice cream
BOURBON ICE CREAM
Chantilly cream and candied pecans
