
SUNDAY, JANUARY 25 – SUNDAY, FEBRUARY 1, 2026 \$46*_{pp}

Starters

FRENCH ONION SOUP

trio of cheeses

SOUP DU JOUR

composed daily

THREE CHEESE & BASIL ARANCINI

crispy risotto, vodka sauce, freshly shaved pecorino

CALAMARI FRITTI

spicy cherry peppers, marinara, aioli

FUJI APPLE, BLEU CHEESE & BACON SALAD

candied pecans, chopped greens, champagne vinaigrette

Entrées

BEEF BOURGUIGNON

slowly braised red wine laced French style beef stew, pearl onions, rustic mushrooms & bacon gravy, whipped potatoes

BUTTERNUT SQUASH RAVIOLI

ragout of Winter vegetables, toasted herb & parmesan crumble

HERB SEARED ORGANIC SALMON FILLET

asparagus, basmati rice, lobster aioli

14oz PREMIUM PORK CHOP AU POIVRE

whipped potatoes, green beans, whiskey peppercorn sauce

STEAK FRITES

14oz New York Strip, shoestring fries, horseradish cream, onion tangle (supplemental \$16)

Sweets

GEORGE MARTIN BROWNIE SUNDAE

vanilla ice cream, chocolate ganache, caramel sauce, M&M's,[®] whipped cream

OLD FASHIONED CARROT CAKE

cream cheese & walnut frosting

CHEF'S CHOICE

market inspired

Ask about our Restaurant Week Steak-centric Menu

Restaurant Week Two Course Prix-fixe Lunch Menu \$24_{pp} available 12pm-3pm