

# DINNER

## 2022 RESTAURANT WEEK

DINE-IN ONLY | 45 PER PERSON  
Does not include drink, tax, or gratuity

### FIRST choose one:

- Chopped Salad** gf option chopped greens, butternut squash, granny smith apples, brioche croutons, spiced pumpkin seeds, cranberries, prairie breeze cheddar, maple vinaigrette
- Chicken & Sausage Gumbo** basmati rice
- Tuna Tartare\*** teriyaki marinated ahi tuna, avocado, sesame seeds, wontons, firecracker sauce

### SECOND choose one:

- Blackened Mahi Mahi** gf butternut squash puree, roasted parsnips, red quinoa, Tuscan kale, citrus beurre blanc
- Linguini Bolognese** five hour beef & pork bolognese, shaved parmesan, chives, ciabatta bread
- Filet\*** gf 7 oz., cremini mushrooms, roasted garlic, Tuscan kale, blue cheese, dijon cream sauce, roasted red potato hash

### THIRD choose one:

- Tiramisu** layered with coffee soaked lady fingers, mascarpone cream, baileys cream sauce
- Bread Pudding** white chocolate cranberry, vanilla bean ice cream, cranberry coulis, orange marmalade, toasted almonds

# GRAM & DUN

gf gluten free    gf option - must request gluten free

v vegetarian

\*\*These items may be served raw or under cooked.

\*Consuming raw or under cooked meats, poultry, or eggs may increase your risk of foodborne illness. We use nuts and nut-based oils in most menu items. Please let us know if you are allergic to any foods.

**Thomas Pelkey**, Executive Chef  
**Gladessa de los Reyes**, Chef De Cuisine  
**Stephen Molloy**, General Manager  
**Jeff Thrall**, Regional Director