

Dinner for Two
\$70.00



~ Offered Tuesday through Thursday
~ Offer not valid with other coupons or promotions

Soup or Salad
(One Choice Each)

House salad tossed in Balsamic Vinaigrette or Chef's Soup of the Day
Both selections are accompanied with in-house flavored whipped butter and rolls

Appetizers
(Choice of One)

Spring Flatbread
Bacon-Wrapped Cheese Curds
Candied Bacon^{GF}
Pork Belly Confit^{GF}

Entrées
(One Choice Each)

Ribs^{GF} – House smoked ribs glazed with spicy honey BBQ sauce, served with a broccoli and cauliflower salad along with grilled Dijon and herb baby potatoes (*HALFRACK*)

Stuffed Chicken Tortellini – Spiced chicken breast stuffed with havarti cheese and asparagus. Served with cheese tortellini tossed in a roasted red pepper cream sauce. Plated with arugula, burrata, and fig glaze

Shrimp & Scallops^{GF} – Jumbo shrimp and zucchini wrapped sea scallops pan seared to order and topped with an almond arugula pesto. Served with purple passion mashed potatoes and Chef's seasonal vegetable (*CONTAINS NUTS*)

Boneless Ribeye Steak – Well-marbled and char-crusted. Served with French fries, truffle aioli, and Chef's seasonal vegetable (*CONTAINS NUTS*)

Dessert
(Choice of One)

Seasonal Crème Brûlée – House-made custard topped with caramelized sugar
Peanut Butter Pie – An Oreo crust topped with a layer of creamy peanut butter filling topped with rich dark chocolate mousse

Key Lime Pie – Graham cracker crust topped with white chocolate mousse and finished with toasted coconut shavings and blackberry coulis

Seasonal Dessert – Ask your server what our seasonal dessert is!

Feel free to ask your server about vegetarian, or vegan options. GF: Items are gluten free

Consuming raw or undercooked meats, eggs, or seafood may increase your risk of foodborne illness