

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)

Ahi Tuna Tataki <sup>GF/DF</sup>  
Bacon-Wrapped Cheese Curds  
Lamb Meatballs

Entrées

(One Choice Each)

Country Dijon Garlic Chicken Breast <sup>GF</sup> – Chicken breast stuffed with havarti and marinated.  
Sautéed to order and served with sweet potato rounds, lentils, and Chef's seasonal vegetable

Pork Ragu – Rigatoni served with house made pork ragu and finished with herb ricotta. Plated with Chef's vegetable

Seafood Red Curry \*<sup>GF/DF</sup> – Shrimp, scallops, mussels, and salmon simmered in coconut milk with Thai spices, mushrooms, tomatoes, and rice noodles

Beef Tips \* – Beef tenderloin tips grilled to order. Served with truffle ravioli, gorgonzola cream sauce, and Chef's seasonal vegetable

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 DF: Items are dairy free

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