

# *Early Evening Dinner Menu*

AVAILABLE TO ALL PARTIES SEATED BY 7PM TUESDAY-FRIDAY AND FROM 4-7PM ON SUNDAY  
ALL DINNERS ARE SERVED WITH 2 COURSES

## *First Course*

(Choice of)

### Whitney Winter Salad

#### Winter Blues Salad

Assorted field greens, shredded carrots, heirloom tomatoes, candid walnuts,  
dried cranberries, sliced cucumber,  
blue cheese, toasted sesame ginger dressing

### Vegan Black Bean Soup

Cilantro cream

## *Main Course*

### Petite Filet \$57

Over roasted garlic mashed potatoes,  
asparagus, with a port wine demi glaze

### 5oz Maine Lobster Tail \$54

Butter poached over mushroom & asparagus risotto

### Roasted Twin Cauliflower Florets \$36

Wheat berry white bean blend, garlic, fresh herbs, spinach, roasted potatoes,  
vegetable broth, ghost pepper aioli

### Roasted ½ Chicken \$44

Garlic & herb crusted, pressed, & pan roasted, herb crusted potatoes,  
Whitney-Hive honey heirloom carrots, grilled marinated asparagus

**Please Limit Cell Phone use to the Lobby Areas**

\*Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions. All food is cooked to order. \*\* Please alert your server of any food allergies or dietary restrictions.

**\*CANNOT BE COMBINED WITH ANY OTHER DISCOUNTS OR PROMOTIONS including THE BIRTHDAY or ANNIVERSARY DEAL\***