

# *Early Evening Dinner Menu*

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

## *First Course*

(Choice of)

### Whitney Maple Salad

Assorted greens, shredded carrots, heirloom tomatoes, candied walnuts, dried cranberries,  
Vermont Maple vinaigrette

### Vegan Black Bean Soup

Cilantro cream

## *Main Course*

### 14oz Tomahawk Pork Chop \$49

Apple demi glaze, balsamic reduction, whipped sweet potatoes,  
grilled asparagus & Whitney-Hive honey heirloom carrots

*Suggested Wine: Benton Lane Pinot Noir*

### Pecan Crusted Great Lakes Walleye \$44

Seared with wilted greens, butter, and herbs, Whitney cheddar hash, & fried leeks

*Suggested Wine: Decoy by Duckhorn Rose, California*

### Vegan Jambalaya \$29

Bell peppers, onions, celery, summer squash, tossed with rice pilaf, Roma tomato,  
& Roasted red pepper sauce

*Suggested Wine: Simi Chardonnay*

### Roasted 1/2 Chicken \$39

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

*Suggested Wine: Elouan Pinot Noir*

**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 OR THE BIRTHDAY DEAL\***