

# *Warm up to Winter Menu*

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AVAILABLE TO ALL PARTIES SEATED BY 6PM AND FROM 4-7PM ON SUNDAY

## *First Course*

(Choice of)

### Whitney Maple Salad

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

### Garden Vegetable Soup

## *Main Course*

### Petite Filet \$49

Over Yukon gold smashed potatoes, asparagus, with a port wine demi glaze

### Seared Salmon\* \$44

Pan seared with crispy skin over Mushroom & asparagus risotto

### Vegan Risotto \$29

Chef's Seasonal Selection

### Roasted 1/2 Chicken \$39

Garlic & herb crusted, pressed & pan roasted, Yukon gold smashed potatoes, Whitney-Hive honey-roasted heirloom carrots

**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\***