

Early Evening Menu

AVAILABLE TO ALL PARTIES SEATED BY 6PM WEDNESDAY-FRIDAY AND FROM 4-5PM ON SUNDAY
ALL DINNERS ARE SERVED WITH 2 COURSES

First Course

(Choice of)

Charred Romaine Cesar Salad

Overnight tomato, shaved parmesan, garlic croutons

Vegan Black Bean Soup

Plant based crema

Main Course

Petite Filet \$54

Served with smashed yukon gold potatoes, chef's seasonal vegetables, red wine demi-glace

Single Lobster Tail * \$49

5oz cold water lobster tail, gently poached, served with parmesan risotto,
chef's seasonal vegetables, drawn butter

Faroe Island Salmon \$44

Crispy skin salmon filet served with stewed green and orange lentils,
Tuscan kale, balsamic glaze

Duet of Chicken \$39

Herb-roasted Bell & Evan's Breast, Confit Thigh, Roasted Fingerling Potatoes,
Haricot Vert and Natural Jus

Cauliflower "Carnival" \$29

Tri-color cauliflower florets with citrus vinaigrette,
served over cauliflower and sun-butter puree, with stewed lentils, wilted greens

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