



TUESDAY, NOVEMBER 14, 2023 \$55 DINNER FOR TWO

APPETIZER (PICK ONE)

CRAB RANGOON DIP

wonton crisps, sweet chili sauce, green onions

HOUSE MADE JUMBO PRETZEL 🟈

sam adams beer cheese, zesty honey mustard

ENTREES (ONE EACH)

10 oz PRIME RIB 🛞

roasted-garlic whipped potatoes, grilled asparagus, beef jus, creamy horseradish

CHICKEN PICCATA

lemon caper sauce, roasted-garlic whipped potatoes

ROASTED VEGETABLE PRIMAVERA PASTA 🟈

cavatappi, butternut squash, mushrooms, baby carrots, brussels sprouts, cauliflower, parmesan basil cream sauce, toasted herb breadcrumbs

SHAREABLE DESSERT

MAPLE PUMPKIN CRÈME BRÛLÉE 🛞 🟈







VEGETARIAN

*Thoroughly cooking foods such as beef, eggs, pork, or shellfish reduces the risk of foodborne illnesses. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Please consult your physician or public health official for further information.

We are proud to offer a variety of gluten-free options, however cross-contamination is possible. Gluten-free meals are prepared in a klichen shared with wheat. If you have Celiac disease, or are extremely sensitive to gluten, please advise your server or bartender, and know that we will do our best to prepare your meal as safely as possible.