

RESTAURANT WEEK*

PRIX FIXE MENU

\$20.19** PER PERSON

FIRST COURSE

SOUP OF THE DAY
OR
SEASONAL SALAD

SECOND COURSE***

PENNE

SHRIMP, ANDOUILLE SAUSAGE,
TOMATOES, PEPPERS, ONIONS, ARUGULA

BUTTERMILK FRIED CHICKEN AND WAFFLES

BELGIAN WAFFLE, SMOKED MAPLE CREMA,
TABASCO GARLIC SAUCE, BACON BRAISED COLLARD GREENS

BLACKENED AHI TUNA

SEAFOOD JAMBALAYA, ARUGULA,
HORSERADISH VINAIGRETTE

BRAISED PORK

MASHED ROOT VEGETABLES, GREEN BEANS,
CIDER REDUCTION

UPGRADE YOUR ENTRÉE SELECTION FOR ONLY \$10**

ASK YOUR SERVER ABOUT TONIGHT'S SPECIALS

THIRD COURSE

APPLE STREUDEL

CARAMEL SAUCE, WHIPPED CREAM

“KITCHEN SINK” FUDGE BROWNIE

PRETZELS, PEANUTS, CHOCOLATE SAUCE, VANILLA ICE CREAM

*ITEMS SUBJECT TO CHANGE BASED ON AVAILABILITY

**PRICES DO NOT INCLUDE TAX OR GRATUITY

***PLEASE NO SUBSTITUTIONS