

# TASTE OF FALL

## PRIX-FIXE DINNER

### STARTERS *please select one*

#### DAILY SOUP

chef's daily creation

#### WATERMELON AND TOMATO SALAD

arugula, feta cheese, citrus vinaigrette

#### LITTLE GEM CAESAR SALAD

classic caesar dressing, croutons, grana padano

#### FRIED CALIMARI

with sauteed peppers, olives and tomatoes,  
marinara dipping sauce

#### CRAB CAKE\* +9

lump crabmeat, tartar sauce, petit salad

#### BBQ BABY BACK PORK SPARERIBS\* +3

honey bbq sauce, mango habanero salsa

### MAIN *please select one*

#### SPICY HONEY GARLIC GLAZED SALMON

autumn ratatouille of eggplant, zucchini, peppers,  
onion, tomato, garlic honey glaze, citrus beurre blanc

#### SEAFOOD BURGER

salmon, halibut, pickled red onions, house pickles,  
brioche bun, spicy sauce, french fries

#### STEAK SALAD

grilled flatiron, iceberg lettuce, bacon,  
tomatoes, pickled onion, blue cheese crumbles,  
buttermilk ranch dressing

#### EGGPLANT PARMESAN STACK

local tomatoes & basil, fresh mozzarella,  
house-made pappardelle pasta,  
roasted eggplant-tomato sauce

#### GRILLED BONE-IN PORK CHOP

braised collard greens with bacon and red onion,  
fried polenta cake, grainy mustard honey jus

#### STATLER CHICKEN BREAST SALTIMBOCCA\* +5

stuffed with prosciutto and gruyere cheese, served  
with marinated grilled cabbage, yellow & green  
beans, leeks, potato puree, au jus

#### GRILLED RACK OF LAMB\* +16

mediterranean couscous with mint and artichoke,  
kalamata olive and feta foam, blistered shishito  
peppers, grilled fairy tale eggplant, toasted pine nuts

#### FILET MIGNON\* +18

6oz, creamed spinach, potato-gruyere croquette,  
sauce au poivre

### DESSERT *please select one*

#### LEMON POSSET

#### TIRAMISU

#### HOUSEMADE ICE CREAM OR SORBET

### TWO-COURSE | choose any two courses

\$32\* per person

### THREE-COURSE

\$40\* per person

\*Tax + gratuity is not included.

\*\*Upcharges will be added to the starting price.

Available for a limited time only. The menu is subject to change based on availability and seasonality.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
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