

TASTE OF WINTER

PRIX-FIXE DINNER

STARTORS please select one

DAILY SOUP

chef's daily creation

WINTER APPLE SALAD

roasted walnuts, dried cranberries, pickled red onion, arugula, spinach, feta cheese, meyer lemon & honey dressing

LITTLE GEM CAESAR SALAD

classic caesar dressing, croutons, grana padano

FRIED CALAMARI

sauteed peppers, olives and tomatoes, marinara dipping sauce

CRAB CAKE* +9

lump crabmeat, tartar sauce, petit salad

BBO BABY BACK PORK SPARERIBS* +3

honey bbq sauce, mango habanero salsa

MAIN please select one

SPICY HONEY GARLIC GLAZED SALMON

tri-color cauliflower, bell peppers, roasted vegetable puree, honey glaze, citrus beurre blanc

GRILLED BONE-IN PORK CHOP

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

STATLER CHICKEN BREAST SALTIMBOCCA

stuffed with prosciutto and gruyere cheese, served with broccoli, house made pappardelle pasta, mushrooms, leeks, chicken au jus

BUTTERNUT SQUASH RAVIOLI

housemade ravioli filled with ricotta and parmesan cheese, with a caramelized onion & sage cream sauce

CRAB CAKE SANDWICH

Ito, brioche bun, tartar sauce, french fries

CLASSIC STEAK FRITES* +6

8 oz. grilled butcher's cut, garlic-parsley butter, french fries, mixed greens

GRILLED RACK OF LAMB* +16

root vegetable gratin, brussels sprouts, toasted pine nut garnish

TENDERLOIN FILET* +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.