

## 3 - 6PM | \$39.99

## **APPETIZER** (CHOICE OF ONE OF THE FOLLOWING)

CAESAR SALAD\* Romaine / Tuscan Kale / Focaccia Croutons / Parmesan

BABY GEM SALAD Red Onion / Cherry Tomatoes / Toasted Pine Nuts / Radish Crumbled Goat Cheese / Garlic Vinaigrette

SPINACH DIP Artichoke Hearts / Creamy Cheeses / Roasted Garlic / Tortilla Chips

FRITTO MISTO Calamari / Shrimp / Fresh Vegetables / Marinara Calabrian Chile Aïoli

## ENTRÉE

(CHOICE OF ONE OF THE FOLLOWING)

RIGATONI ALLA VODKA Sweet Italian Sausage / Sundried Tomatoes / Basil / Parmesan

CEDAR-WRAPPED SALMON\* Braised Fennel / Charred Citrus / Sweet Potato Mash

BRAISED SHORT RIB Red Wine Reduction / Mashed Potatoes / Baby Broccoli

> TRICOLOR CHICKEN PARMESAN Marinara / Vodka / Pesto

## DESSERT

NEW YORK STYLE CHEESECAKE\* Graham Cracker Crumbs / Whipped Topping

SINGLE ORIGIN CHOCOLATE BAR Craft Chocolate Made On-Site In Our Chocolate Factory

Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at risk if these foods are consumed raw or undercooked. Concession fee of 4.85% added to all checks. Cannot be combined with other offers, Sharing is not permitted. Menu not available on holidays and special events.