

PRE FIXE DINNER MENU

AVAILABLE WEDNESDAY-SATURDAY 5PM-CLOSE

TO BEGIN CHOOSE ONE

FRENCH ONION SOUP

Melted Gruyere + Emmental cheeses + baguette

CAESAR SALAD

Maple bacon, parmesan crisps

BEET SALAD

Roasted beets, persimmons whipped goat cheese, pistachios,
frisee + citrus vinaigrette

ENTRÉE CHOOSE ONE

MUSHROOM RISOTTO

Roasted field mushrooms, lemon mascarpone + crispy parmesan

BRAISED BEEF SHORT RIB

Yukon whipped potatoes, broccolini + bordelaise *GF

SALMON

Blistered cherry tomatoes, lemony butter beans, swiss chard + basil
vinaigrette

CHICKEN ROULADE

Chicken breast stuffed with prosciutto, fontina cheese + spinach.
Whipped Yukon mash + asparagus

PORTOBELLO WELLINGTON

Field mushrooms, kale + roasted sweet potato wrapped
in puff pastry. Moroccan butter bean ragout + kale *VEGAN

SOMETHING SWEET CHOOSE ONE

RUST CHEESECAKE

Salted Caramel + Fresh Berries

CHERRY PISTACHIO PAVLOVA



\$60 per person
+ applicable taxes

PRE FIXE LUNCH MENU

AVAILABLE WEDNESDAY - FRIDAY
11AM-3PM

TO BEGIN CHOOSE ONE

5 oz Glass of house White or Red wine
Or
signature Mocktail



ENTRÉE CHOOSE ONE

COBB SALAD

Grilled chicken, maple bacon, hen's egg, cucumbers, tomatoes, avocado,
pickled onions, gorgonzola, house vinaigrette GF

CHEESEBURGER

8oz beef patty, cheddar cheese, lettuce, pickle, onion, burger sauce +
French fries

CHICKEN PARM

Panko crusted chicken cutlet, tomato sauce, parmesan, mozzarella, basil
+ fusilli alla vodka

STEAK FRITES

6oz. Flat iron, café de Paris butter, bordelaise +truffle parmesan frites

BEER BATTERED COD SANDWICH

Nashville hot, tartar, cheddar cheese, pickles, lettuce + tomato

KOREAN CAULIFLOWER

Kimchi fried rice, bok choy + crushed cashews
*vegan GF



\$30 per person
+applicable taxes