

date night

select two of each course

FIRST COURSE

Local Greens (gf, df, v)

local organic greens, sliced cucumber, radish, Dijon vinaigrette

Caesar Salad

chopped romaine heart, Parmigiano Reggiano, croutons, smoked bacon, house made garlic dressing

Mushroom Tempura

locally cultivated mushrooms, smoked buttermilk ranch

SECOND COURSE

Angus Beef Burger

red onion, lettuce, tomato, dill pickle, house burger sauce; served with your choice of french fries, feature soup, or green salad

Rare-Grilled Ahi Tuna Steak (gf, df)

warm potato salad, capers, green olive tapenade

Chicken Marsala (gf)

pan-roast chicken breast, garlic whipped potatoes, mushroom, marsala sauce

THIRD COURSE

Sticky Toffee Pudding (gf)

Butterscotch sauce, espresso white chocolate mousse, candied walnuts

Crème Brûlée

Served with pistachio almond biscotti

\$179 per couple

Includes choice of a bottle of

Novellum, Chardonnay, FR or

Laughing Stock, Blind Trust, Red Blend, BC

df - dairy-free | gf - gluten-free | v - vegan