



SUNSET MENU

5 – 6pm Wednesday, Thursday & Sunday

\$28

1ST COURSE

(Choice of)

CAESAR SALAD

romaine, parmesan, focaccia crouton

FRENCH ONION SOUP

sherry, gruyere gratin

HOUSE SALAD

baby greens, soppressata, hard boiled egg,
aged provolone, garlic crostini, red wine vinaigrette

2ND COURSE

(Choice of)

6oz PRIME SIRLOIN STEAK*

bake potato, asparagus, garlic herb butter

ROASTED AMISH CHICKEN

whipped potatoes, baby carrots, chicken jus

SCOTTISH SALMON*

crispy polenta, mushroom ragu, kale, sherry

3RD COURSE

(Choice of)

CHOCOLATE CARMEL CAKE

CARROT CAKE

Please inform server of any allergies or dietary restrictions.

*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.