

PRE FIX DINNER

EVERYDAY | \$29.95++ pp
5:30 - 7:30pm
no substitutions

FIRST COURSE

CHOICE OF

PUMPKIN BISQUE* | *vg, gf*
paleo roasted pumpkin bisque served in a pumpkin

CAESAR SALAD
ciabatta croutons | white anchovy | parmesan crisp | traditional caesar dressing

HOUSE SALAD | *v*
watermelon radish | cucumber | tomato | carrot | charred red onion | avocado | lemon vinaigrette

SPICY TAMARIND CHICKEN WINGS
crispy yucca | cilantro ranch

SECOND COURSE

CHOICE OF

BOURBON GLAZE HALF CHICKEN
maytag blue cheese | grilled stone fruit | roasted cashew | bourbon glaze
Suggested Pairing: 2016 | GL. Dr. Konstantin Frank Riesling +\$8 • 2015 | GL. Pio Cesare [DOCG] +\$8

GRILLED BRONZINO
mushroom risotto | seasonal vegetables
Suggested Pairing: Sonoma Counter Chardonnay +\$8 • 2016 | Delas Freses St Esprit +\$8

SEASONAL VEGGIE PASTA | *v*
chef's choice of pasta | seasonal vegetables
Suggested Pairing: Marc Bredif Vouvery Classic +\$8

GRILLED SKIRT STEAK
grilled to your liking | seasonal vegetables | roasted red potato
Suggested Pairing: Sea Side Cellar Pinot Noir +\$8 • Paris Valley Cabernet Sauvignon +\$8

THIRD COURSE

CHOICE OF

TRIPLE CHOCOLATE PUMPKIN PIE*
VANILLA OR CHOCOLATE ICE CREAM
S'MORES
CHOCOLATE CAKE

*contains nuts | *gf* - gluten free | *v* - vegetarian | *vg* - vegan

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



41° 04.748 N • 71° 56.283 W ↕