Dinner Specials

TUESDAY, OCTOBER 22ND TO SUNDAY, NOVEMBER 3RD

APPETIZER

Scallop En Croûte 22

A savory scallop en croûte with hot mustard duxelles, elegantly wrapped in puff pastry, served atop a refreshing seaweed salad.

ENTREES

Exotic Beast Burger 15

Indulge in the Exotic Beast Burger, featuring a delightful combination of caprese ingredients—tomato, mozzarella, fresh basil, and a drizzle of balsamic glaze—all nestled in a brioche bun. The patty is a rich blend of wild boar, elk, bison, and beef.

Roasted Leg of Lamb 20

Sliced roasted leg of lamb elegantly resting on a bed of barley, accompanied by blistered tomatoes and onions.

Buffalo Chicken Salad 18

Buffalo chicken salad served on a bed of iceberg lettuce, accompanied by onions, carrots, celery, and tomatoes, topped with bleu cheese and choice of fried or grilled chicken coated in buffalo sauce.

DESSERT

House-Made Ice Cream 8

Chocolate chip cookie dough cheesecake ice cream.