

FATHER'S DAY Menu

FATHER'S DAY WEEKEND 3-COURSE PRIX FIXE

JUNE 18 - JUNE 19 | \$59 PER PERSON

Regular dinner menu also available

Father's Day hours: Sunday, 6/19 | 11am - 8pm

FIRST COURSE *Choice of:*

- CAESAR SALAD** parmigiano reggiano, sourdough croutons, asiago cheese crisp
- BABY GREENS** watercress, dried cherries, feta, toasted pine nuts, cherry tomatoes, honey balsamic vinaigrette
- MAINE LOBSTER BISQUE** (add \$2)

ENTRÉE COURSE *Choice of:*

- 6 OZ. CENTER-CUT FILET MIGNON*** rosemary demi-glace, whipped yukon gold potatoes, grilled asparagus
- SEARED GEORGES BANK SEA SCALLOPS** lemon asparagus risotto, shaved fennel salad, basil oil, balsamic glaze
- 12 OZ. USDA PRIME KANSAS CITY STRIP*** choice of two seasonal sides
- CHEF'S SEASONAL FRESH FISH***
- 18 OZ. BONE-IN USDA PRIME RIBEYE*** choice of two seasonal sides (add \$10)

DESSERT COURSE *Choice of:*

- MIXED FRESH BERRIES** crème anglaise
- VANILLA BEAN CRÈME BRÛLÉE** raspberries, crisp sugar crust
- CARROT CAKE†** pecan praline filling, sweet cream cheese, toasted coconut, crème anglaise

Father's Day Prix Fixe available 6/18 – 6/19/2022 only for dine-in or carryout. Not available for online ordering or delivery. Not valid with any other discount or promotion. Happy hour and ½ price wine not available Father's Day weekend.

† We use nuts and nut based oils in our menu items. If you are allergic to nuts or any other food, please let us know.

*These items can be consumed raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.