



DINE ABOUT

\$25 per person | 3-course menu

Available All Day

1st Course

your choice of

GREEN SALAD

tender spring mixed greens, grape tomatoes, cucumbers, red onion, carrots, roasted pumpkin seeds, house balsamic vinaigrette

OR

CAESAR SALAD

romaine lettuce, freshly shaved grana padano, garlic-roasted croutons, house-made caesar dressing

2nd Course

your choice of

CLASSIC BURGER

6oz beef patty, cheese, iceberg lettuce, dill pickle, tomato, roasted garlic aioli, brioche bun, served with lemon pepper fries or green salad

OR

PORTOBELLO BURGER

marinated portobello mushroom, panko-breaded, caramelized onions, iceberg lettuce, tomato, roasted garlic aioli, brioche bun, served with lemon pepper fries or green salad

OR

DAILY SOUP BOWL

chef's daily creation... it's so good that we run out, order while quantities last

OR

CAVATAPPI BOLOGNESE

6-hour braised pork, veal & beef, fresh tomato sauce, au jus, freshly grated grana padano, parsley

UPGRADE TO

PORK SCHNITZEL +\$4.95

2 house-made tender fried pork cutlets, butter-whipped potatoes, seasonal vegetables, classic hunter sauce

BRAISED SHORT RIB +\$4.95

red wine-braised beef short rib, butter-whipped potatoes, seasonal vegetables, au jus

3rd Course

ICE CREAM

with blueberry compote or cherry sauce

UPGRADE TO

NEW YORK CHEESECAKE +\$4.95

wild blueberry compote, shaved white chocolate

FLOURLESS CHOCOLATE TORTE +\$4.95

chocolate cake, vanilla ice cream, caramelized banana purée, toasted peanut praline, cherry sauce

