

\$25 Restaurant Week Menu

Available 4:00 p.m. - Close

Appetizers

Choose one of the following:

- -Caramelized Onion & Bacon Flatbread Baked with a caramelized onion spread, spinach, white Cheddar and bacon
- -Cup of French Onion Soup
- -Garden Salad

Entrées

Choose one of the following:

Chicken Marsala

Two chicken breasts topped with creamy mushroom marsala sauce served with smashed potatoes and grilled asparagus

Golden Years Martini

As David Bowie once said, "Nothing's gonna touch you in these golden years..." And we hope that this year and this cocktail make you feel just that way. This martini has Absolut Mandarin, St. Elderflower liqueur, orange juice and peach nectar, shaken then served up with a golden sugar rim and topped with sparkling Brut - 9

Jabroni Margarita

This cocktail was inspired by the people's champ If you don't believe us go ask him - he is seated downstairs with Chuck Norris. We use Sauza tequila, Amaretto liqueur, house made sour mix, strawberry and habanero lime syrup, and of course it is served on the Dwayne Johnsons (aka the rocks) with a rock candy stir stick - 10

Trapezium Brewery Presents "Burner Phone"

A kettle soured wheat beer conditioned on Montmorency cherries. This beer has fragrances and flavors of hibiscus, lemon zest, sourdough, and cherry pie. Pinkish in color, this beer is dry with refreshing acidity - 7

Pork Schnitzel

Breaded and pan-fried pounded pork loin, drizzled with a Dijon mustard sauce, served with smashed potatoes and vegetable medley

Beef Tenderloin Bucatini

Sauteed beef tenderloin tips with spinach, onions and mushrooms in a fire roasted tomato sauce. Tossed with bucatini pasta and topped with Parmesan

Dessert

Choose one of the following:

A la mode available for any of the following desserts - \$2

Homemade Apricot Brandy Bread Pudding

Turtle Brownie

Homemade Hot Cocoa Mousse Cake

-Topped with salted caramel and mini marshmallows

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