

RESTAURANT WEEK

Three COURSE DINNER | 40 PER PERSON

Starters (choose one)

CRISPY BRUSSELS SPROUTS

fresno chili, hot honey, ginger, mint, cilantro, roasted peanuts

LOADED BAKED POTATO SOUP

cheddar, sour cream, bacon, chives

NASHVILLE HOT CHICKEN TENDERS

slaw, pickles, comeback sauce

PEI MUSSELS

white wine broth, fresh herbs, garlic bread

Mains (choose one)

MAKERS STEAK AND FRIES (+5)

flat iron steak, chimichurri, grilled broccolini, parmesan garlic butter fries

BRAISED SHORT RIB

mashed potatoes, red wine demi

PAN SEARED HALIBUT (+5)

black forbidden rice, broccolini, red onion, soy beurre blanc, sesame seed

SEAFOOD DIABLO PASTA

maine lobster, shrimp, pei mussels, spicy diablo sauce, linguine

Desserts (choose one)

PASSIONFRUIT TART

graham cracker crust, passionfruit puree, citrus cream

CINNAMON-RAISIN BREAD PUDDING

vanilla ice cream, strawberry



Suggested Drink Pairings

CRISTALINO OLD FASHIONED

patron cristalino anejo tequila, chocolate and orange bitters, simple 18

SMOKED CHERRY OLD FASHIONED

maker's mark bourbon, black cherry syrup, orange bitters, luxardo cherry, orange peel, smoked 18

