

RESTAURANT WEEK

Three COURSE LUNCH | 25 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

SEAFOOD DIABLO PASTA

shrimp, pei mussels, spicy diablo sauce, linguine

MOROCCAN-STYLE "IMPOSSIBLE" KEBABS

seasoned impossible chargrilled on skewers, fresno chilis, roasted mushrooms, roasted sweet potatoes, broccolini, jasmine rice, avocado, pickled red onion, harissa aioli

LASAGNA

beef and pork, ricotta, parmesan, mozzarella, tomato sauce



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

Desserts (choose one)

PASSIONFRUIT TART

graham cracker crust, passionfruit puree, citrus cream

CINNAMON-RAISIN BREAD PUDDING

vanilla ice cream, strawberry

