Restaurant Week
3 Courses $45 p/p

1st Course

**CHEDDAR STUFFED PRETZEL BREAD**
spicy mustard, housemade beer cheese sauce

**SMOKED CHICKEN WINGS**
sweet chili glaze, housemade ranch, celery

**HIPSTER MEATBALLS**
roasted eggplant & mozzarella, burrata, spicy masala marinara

**LOADED BAKED POTATO SOUP**
applewood smoked bacon, cheddar, scallion crema

1/2 RACK OF BABY BACK RIBS
chipotle-peach BBQ sauce, jalapeño cornbread

**ROYALE WITH CHEESE**
two 4oz LaFrieda patties, american cheese, lettuce, pickles, onions, special sauce, fries

**GRILLED SWORDFISH**
lump crab, jasmine rice, seasonal vegetable, lemon-white wine

2nd Course

**THE BUTCHER WEDGE**
applewood smoked bacon, iceberg, hard boiled egg, tomatoes, red onions, parmesan panko crumble, blue cheese dressing

**ITALIAN MEATBALLS**
pork, veal, beef, fontina stuffed slow roasted pork gravy, pecorino romano, basil

**REUBEN TURNOVER**
pastrami, swiss cheese, sauerkraut, housemade thousand island

**BRAISED SHORTRIB CAVATELLI**
broccoli rabe, red wine au jus, cherry tomatoes
*can be made vegetarian

**8oz GRILLED DENVER STEAK**
served with seasonal vegetables, chimichurri

1/2 NASHVILLE HOT FRIED GAME HEN
cheddar waffle hash, ranch, house pickles

3rd Course

**ESPRESSO BREAD PUDDING**
warm caramel, toasted hazelnuts, vanilla bean ice cream

**SEASONAL SORBET**

**MILK CHOCOLATE MOUSSE**
whipped cream, raspberry

---

**LA VIE EN ROSE**
makers 46 bourbon, honey ginger rose syrup, lemon, club.

---

Warning: Consuming raw foods may increase the risk of foodborne illness. If you have any kind of food allergy, please inform your server.

3.25% Surcharge is applicable to all credit card payments.
20% Gratuity is added for parties of five or more.