

Restaurant Week

3 Courses \$40 p/p

*Entire table must participate



Featured Cocktail

MIDWINTER NIGHTS DREAM \$16
jim beam black, scotch rinse, lemon,
honey, spiced grapefruit olleo

1st Course

CHEDDAR STUFFED
PRETZEL BREAD

spicy mustard,
housemade beer cheese sauce

THE BUTCHER "WEDGE"

applewood smoked bacon, iceberg,
hard boiled egg, tomatoes, crispy shallots,
parmesan panko crumble,
blue cheese dressing

SMOKED GOUDA MAC N CHEESE

sweet potato crust

DAILY SOUP SPECIAL

ask your server for daily selection

SMOKED CHICKEN WINGS

sweet chili glaze,
housemade ranch, celery

KOREAN FRIED CAULIFLOWER

crispy brussel sprout, sesame seeds,
scallions, sweet & spicy sauce

2nd Course

BRAISED SHORT RIB TOAST

broccoli rabe, shaved locatelli

8oz FLAT IRON STEAK

seasonal vegetables, chimichurri

ROYALE WITH CHEESE

two 4oz LaFrieda patties,american cheese,
lettuce, pickles, onions, special sauce, fries

BRAISED SHORT RIB TOAST

broccoli rabe, shaved locatelli

1/2 RACK OF BABY BACK RIBS

chipotle-peach BBQ sauce,
jalapeño cornbread

CRISPY POTATO GNOCCHI

roasted butternut squash,
parsnip, spinach,
white wine parmesan cream sauce

3rd Course

CAST IRON CHOCOLATE CHIP COOKIE FOR TWO

warm nutella, vanilla bean ice cream

SEASONAL SORBET

DULCE DE LECHE RICE PUDDING

shaved dark chocolate



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.