

Restaurant Week



FALL 2026 • THREE COURSES • \$52

select one item from each course

FIRST COURSE

Beet Salad

Blood orange, herbed goat cheese, spiced candied pecans, arugula, sherry vinaigrette

Sesame-Seared Tuna

Warm edamame salad, toasted garlic togarashi, wasabi aioli

SECOND COURSE

Braised Beef

Caramelized onion mash, roasted baby carrots, pickled red onion, black garlic demi

Pan-Roasted Cod

Roasted tomato and pancetta risotto, warm olive relish

THIRD COURSE

Warm Blueberry Crisp

Served with vanilla ice cream

White Chocolate Crème Brûlée

FEATURED BEVERAGES

Jadot Steel, Burgundy, France — \$13

BR Cohn, Sonoma, California, Cabernet Sauvignon — \$15

Maine Lunch IPA — \$12

Lost Cowboy Smoked Old Fashion — \$16

Lost Cowboy Cattleman's Blend, Angostura bitters, Bada Bing cherry, orange

Please inform your server of any food allergies or dietary restrictions. Our kitchen handles common allergens.