

RESTAURANT WEEK 2020

DINE-IN OR CURBSIDE PICK-UP

FIRST COURSE

Ill Forks Salad

Granny Smith apple, Danish bleu cheese, toasted pecans, maple vinaigrette

The "Wedge"

Crisp iceberg wedge, applewood smoked bacon lardons, house dried tomatoes, bleu cheese dressing

ENTRÉE CHOICE

Sliced Tenderloin Oscar*

blue crabmeat, scallion hollandaise, asparagus

Honey Glazed Atlantic Salmon*

molasses bourbon butter

Prime Pork Chop*

peach serrano glaze

DESSERT

Cheesecake

topped with Maker's Mark bourbon pecan sauce

Chocolate Ganache Cake

chocolate cake, ganache icing, fresh strawberries

49

WINE PAIRING

Emiliana Natura Un-Oaked

Chardonnay, Chile 10

JUSTIN Winery

Cabernet Sauvignon, California 14

FEATURED COCKTAIL

Hye & Dry

*Garrison Brothers Small Batch Bourbon,
Luxardo Maraschino Liqueur, Dry Vermouth,
Cointreau, & Peychaud's Bitters 16*

Excludes beverages, tax and gratuity.

**Notice: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*