

RESTAURANT WEEK 2021

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

Sea Sun Chardonnay

Chardonnay, California 10

Hess Collection 'Shirttail Ranches'

Cabernet Sauvignon, Lake County, California 15

FEATURED COCKTAIL

Garrison Brothers Old Fashioned

*Garrison Brothers Small Batch Bourbon,
simple syrup, Angostura Bitters 17*

Excludes beverages, tax and gratuity.

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