

OPEN FRIDAY, FEB 14

4:00pm – 9:00pm

Reserve via OpenTable

APPETIZER

BREAD PLATE focaccia, olive oil & balsamic **8**

POTATO, CHEDDAR, & DILL SOUP **8**

BEET SALAD (V) roasted beets, apples, feta, red onion, candied pumpkin seeds, herb vinaigrette **11**

CALAMARI with red onions and tzatziki **19**

BEET FRITTERS (V) 6 beet fritters on orange fennel slaw, toasted hemp seeds, balsamic glaze **19**

ENTRÉE

BEEF SHORT RIBS with jus, brown butter mashed potatoes, seasonal vegetables, chimichurri, and crispy noodles **42**

CHICKEN PARMIGIANA with roasted garlic marinara, baked mozzarella & served with brown buttered gnocchi, and seasonal vegetables **38**

MUSHROOM RAVIOLI (V) with pesto cream sauce, and sundried tomatoes **30**

STUFFED PORTABELLO MUSHROOMS (V) with quinoa, zucchini, red onions & peppers, smoked gouda, balsamic reduction, on arugula **29**

***add 3 garlic butter prawns to any entrée** **9**

DESSERT

CHOCOLATE TORTE WITH SEA SALT, CARAMEL & ALMOND PRALINE **12**

3 COURSE MENU FOR

TWO

*each guest will receive a starter,
entrée, and dessert*

BREAD BASKET TO SHARE

CHOICE OF STARTER

POTATO & CHEDDAR SOUP

BEET SALAD

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CHOICE OF ENTRÉE

BEEF SHORT RIBS

CHICKEN PARMIGIANA

MUSHROOM RAVIOLI

STUFFED MUSHROOMS

CHOCOLATE TORTE

\$115