

Date Night

👉 SUNDAYS 👈

3-COURSE DINNER

\$50 per COUPLE

FIRST COURSE

Heirloom Tomato Carpaccio, Cucumber, Ricotta, Pistou

Escarole Caesar, Parmigiano, Brioche Croutons

Chicken Liver Pâté, Haricots Verts and
Wax Beans, Shallots, Crostini

Baked Ricotta, Tomato, Pine Nut Granola, Saba

SECOND COURSE

Iowa Premium 8 oz. New York Strip Loin

Fresh Seafood of the Day

Joyce Farms Chicken, Lemon, Parsley, Roasted Garlic

Continental Meatloaf, Mushrooms, Sherry, Potato Puree

THIRD COURSE

Strawberries & Cream Pie

Chocolate Raspberry Pie

👉 **\$25 A BOTTLE FEATURED WINES** 👈

Kenwood Chardonnay, Sonoma 2016

Nieto Senetiner Malbec, Mendoza 2017

