



Restaurant Week

3 COURSE DINNER
\$30 per person

Available October 11-17, 2021

APPETIZER

(Choice of)

BROOKLYN SALAD

Mixed greens, cucumbers, tomato, champagne vinaigrette (gf, df, v)

CAESAR SALAD

Romaine, croutons, parmesan

RICOTTA MEATBALLS

Parmesan, grilled bread

TUNA POKE BOWL*

Mixed greens, pickled carrots, sesame vinaigrette, crispy wonton strips (df)

ENTREE

(Choice of)

BLACKENED WALLEYE

Choice of baked potato or Yukon gold smashed potatoes, fresh vegetables (gf)

BRAISED BEEF POT ROAST

Roasted potatoes, fresh vegetables, gravy

HALF RACK OF BBQ BABY BACK RIBS

Choice of baked potato or Yukon gold smashed potatoes (gf)

HOME-STYLE MEATLOAF

Served with gravy and choice of baked potato or Yukon gold smashed potatoes, fresh vegetables

DESSERT

(Choice of)

BLACKBERRY KEY LIME PIE

WARM DARK CHOCOLATE FUDGE CAKE

Vanilla bean ice cream, sea salt almond crunch

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A 3% wellness charge is added to all guest checks to help offset the rising costs of employee wages and benefits. This charge is not a gratuity.