



s t e a k & s e a f o o d

Chef's Weekly Table D'hôte Menu

GARDEN MESCLUN GREENS SALAD

**Baby Lettuces, Persian Cucumber, Sun-Dried Tomatoes
Shaved Fennel and Radish
*Black Currant Balsamic Vinaigrette***

OR

WILD MUSHROOM SOUP

Creamed Wild Mushrooms and Micro Herbs

OR

SHORT RIB RAVIOLI

Roasted Red Pepper Oxtail Sauce and Smoked Gouda



BEEF TRI-TIP STEAK NATURAL CERTIFIED ANGUS BEEF

**** 10 OZ ****

**Roasted Red & Yellow Bell Peppers and Baked Potato Wedges
*with Pancetta Bacon, Parmesan, Smoked Sea Salt and Rosemary***

OR

ORGANIC FREE-RANGE JIDORI HALF CHICKEN

**Slow Natural-Jus Braised Chicken in Whiskey Sauce
with Tasso Ham, Crimini Mushrooms and Potato Dumplings**

OR

LAKE SUPERIOR WHITEFISH

**Grilled Leeks and Summer Vegetable Tomato Sauce
On Organic California Wild Rice**



DESSERT TASTING TRIO

**Vanilla Bean Crème Brûlée, Chocolate Souffle Cake
& New York Style Cheesecake**

\$45

2 Glass Wine Pairing Available for \$15 Per Person

**Available Sunday thru Thursday
From 5pm – 7pm**

7/23/2013