



## DINNER MENU

January 8th - February 5th

### FIRST COURSE

*A choice of one*

**Calamari** Buttermilk marinated, fire roasted marinara, lemon aioli

**Short Rib Pierogies** House-made pierogies stuffed with braised short ribs, potatoes and white cheddar topped with caramelized red onion and horseradish cream

**French Onion** The one that made the french famous

**Wedge of Iceberg** Topped with crisp bacon, fresh tomatoes, crumbled gorgonzola, red onion, and bleu cheese dressing

### SECOND COURSE

*A choice of one*

**Fish and Chips** Battered filet of cod, lemon tar tar, coleslaw, french fries

**Horseradish Crusted Salmon\*** Horseradish mustard panko crust, asparagus, quinoa, lemon aioli

**Chicken Parmesan** Topped with mozzarella cheese and served with fresh linguini pasta

### SUPPLEMENTAL ENTRÉE

**Prime Rib** Slow roasted & perfectly seasoned, mashed potatoes, horseradish, au jus +5

### THIRD COURSE

*A choice of one*

**Upside Down Apple Walnut Pie** Cinnamon ice cream

**House Made Lava Cake**

**\$30 PER PERSON**

*not including tax and gratuity*

### WINE BOTTLE SPECIALS

William Wycliff Brut, California 25

Kendall-Jackson 'Vintners Reserve', California 35

Francis Ford Coppola Votre Sante, Sonoma 30

Louis Martini, California 35