



**Fall 2024 Restaurant Week**  
**October 1<sup>st</sup> – 5<sup>th</sup>, \$35 Per Person**  
**Three Course Menu**

## *Amuse Bouche*

### **Cucumber Havuçlu<sup>(GF, V)</sup>**

(Turkish Carrot Dip)

Sliced Cucumber | Yogurt Carrot Dip |  
Black Olive Tapenade

## *First Course*

### **Sweet Potato Fries<sup>(V)</sup>**

served w/ Candied Pecans, Raw Honey, &  
Whipped Goat Cheese

### **Buffalo Shrimp Tacos<sup>(P)</sup>**

Popcorn Shrimp | Buffalo Sauce | Avocado |  
Bleu Cheese Slaw | Flour Tortillas

### **Crack Chicken Dip**

Shredded Chicken | Bacon | Ranch Dip |  
Cheddar Cheese | Mini Bread Bowl

### **Persian Koobideh<sup>(GF)</sup>**

(Ground Beef & Lamb Skewers)

served w/ Blistered Cherry Tomatoes &  
Homemade Tzatziki

## *Optional Course*

Add \$12.

### **Batter-Fried Oysters<sup>(P)</sup>**

served w/ Avocado Aioli & Lemons

No Substitutions

GF = Gluten Free, P = Pescatarian, V = Vegetarian

\*Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness.\*

## *Main Course*

### **Osso Bucco**

Braised Beef Ribs | Stewed Vegetables |  
Cheddar Mashed Potatoes | Baguette

### **Pasta Florentine<sup>(V)</sup>**

Fettuccine | Balsamic Mushrooms | Spinach |  
Artichoke Hearts | Alfredo | Garlic Bread

### **\*Petite Filet Mignon<sup>(GF)</sup>**

Cheddar Mashed Potatoes | Parmesan Crisp |  
Roasted Root Vegetables

### **Chicken Marsala**

Pan-Fried Chicken Tenderloin | Marsala |  
Button Mushrooms | Angel Hair Pasta

### **Scallops Champagne<sup>(P)</sup>**

Pan-Fried Sea Scallops | Champagne Butter |  
Potato Pancake | Roasted Root Vegetables

## *Dessert*

### **Chocolate Torte<sup>(GF, V)</sup>**

served w/ Raspberries & Whipped Cream

### **Fruit Tart<sup>(V)</sup>**

served w/ Whipped Cream

### **Tiramisu Entremet<sup>(V)</sup>**

served w/ Whipped Cream & Cocoa Drizzle

### **Coconut Banana Cream Pie<sup>(V)</sup>**

served w/ Caramel Drizzle & Fresh Bananas