

CLASSICS COLLECTION

Available Tuesday – Thursday

\$55

STARTER

HOUSE SALAD

Mixed Greens, Crispy Garden Vegetables, Choice of Dressing

or

FRENCH ONION SOUP

Three Cheese Crusted

ENTRÉE

Choice of

FILET MIGNON 7OZ

Béarnaise or Au Poivre Sauce, Chef's Selection of Vegetable,
Baked or Mashed Potato

OR KING SALMON

Seared, Blackened Cajun Style or Chargrilled,
Herb Butter Sauce, Sautéed Spinach, Tomatoes, Fried Leeks
Chef's Selection of Vegetable, Baked or Mashed Potato

SHRIMP AND LOBSTER PASTA

Shrimp, Lobster, Crab, Tomatoes, Pappardelle Pasta, Garlic Cream Sauce

HERB ROASTED CHICKEN

Organic Chicken, Garlic Mashed Potatoes, Mushroom Ragoût

DESSERT

Choice of

CRÈME BRÛLÉE

Caramel Crusted Tahitian Vanilla Bean Custard

CHOCOLATE TRUFFLE DOME

Chocolate Ganache, Raspberry Sauce



CLASSIC COLLECTION WINE PAIRING

Select one of the recommended trio 6oz pours to accompany your meal

STARTER

J Pinot Gris,
California

ENTRÉE

Frei Brothers Merlot, Dry Creek Valley,
Sonoma County, California

DESSERT

Chateau Grand Traverse Late Harvest Riesling,
Old Mission Peninsula, Michigan

25

STARTER

Sonoma-Cutrer Chardonnay,
Sonoma Coast, California

ENTRÉE

Quilt Cabernet Sauvignon,
Napa County, California

DESSERT

Banfi Rosa Regale Sparkling,
Piedmont, Italy

34

20% gratuity will be added to parties of 6 or more. Daily specials not valid on holidays or special events.

*Does not include sides. Consuming raw or undercooked hamburgers, meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Checks may be split up to two times.