

CLASSICS COLLECTION

Available Monday, Thursday & Sunday

60

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

ORA KING SALMON

Seared, Blackened Cajun Style or Chargrilled,
Herb Butter Sauce, Sautéed Spinach, Tomatoes, Fried Leeks
Choice of Baked or Mashed Potato

SHRIMP AND LOBSTER PASTA

Shrimp, Lobster, 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

THANKSGIVING FEATURE

Choice of

Roasted Butternut Squash Bisque

Dollop of Maple Crème Fraîche

or

The Wedge

Baby Iceberg, Nueske’s Bacon, Smoked Bleu,
Roasted Tomatoes, Buttermilk Ranch

Roulade of Turkey | Apple Sausage Stuffed Turkey Breast, Mashed Sweet Potatoes, Green Beans, Shaved Cipollini Onions

Pumpkin Crème Brûlée | Macerated Cranberries, Fresh Cream

65

CR

CLASSIC COLLECTION WINE PAIRING

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

STARTER

J Pinot Gris,
California

STARTER

Sonoma-Cutrer Chardonnay,
Sonoma Coast, California

ENTRÉE

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

ENTRÉE

Quilt Cabernet Sauvignon,
Napa County, California

DESSERT

Dablon Sweet Riesling,
Lake Michigan Shore, Michigan

DESSERT

Banfi Rosa Regale Sparkling,
Piedmont, Italy

25

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.

CLASSICS COLLECTION

Available Tuesday & Thursday

60

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

ORA KING SALMON

Seared, Blackened Cajun Style or Chargrilled,
Herb Butter Sauce, Sautéed Spinach, Tomatoes, Fried Leeks
Choice of Baked or Mashed Potato

SHRIMP AND LOBSTER PASTA

Shrimp, Lobster, 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

THANKSGIVING FEATURE

Choice of

Roasted Butternut Squash Bisque

Dollop of Maple Crème Fraîche

or

The Wedge

Baby Iceberg, Nueske's Bacon, Smoked Bleu,
Roasted Tomatoes, Buttermilk Ranch

Roulade of Turkey | Apple Sausage Stuffed Turkey Breast, Mashed Sweet Potatoes, Green Beans, Shaved Cipollini Onions

Pumpkin Crème Brûlée | Macerated Cranberries, Fresh Cream

65

CR

CLASSIC COLLECTION WINE PAIRING

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

STARTER

J Pinot Gris,
California

STARTER

Sonoma-Cutrer Chardonnay,
Sonoma Coast, California

ENTRÉE

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

ENTRÉE

Quilt Cabernet Sauvignon,
Napa County, California

DESSERT

Dablon Sweet Riesling,
Lake Michigan Shore, Michigan

DESSERT

Banfi Rosa Regale Sparkling,
Piedmont, Italy

25

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.