

Dinner for Two
\$70.00



~ Offered Tuesday through Thursday
~ Offer not valid with other coupons or promotions

Soup or Salad
(One Choice Each)

House salad tossed in Balsamic Vinaigrette or Chef's Soup of the Day
Both selections are accompanied with in-house flavored whipped butter and rolls

Appetizers
(Choice of One)

Bacon-Wrapped Cheese Curds
Spinach & Artichoke Bread
Candied Bacon ^{GF}
Pork Belly Confit ^{GF}

Entrées
(One Choice Each)

Ribs ^{GF} – House smoked ribs glazed with honey BBQ sauce, served with a green cabbage, broccoli, carrots, snap peas, and kale coleslaw along with French fries and basil pesto aioli
HALFRACK (CONTAINS NUTS)

Truffle Chicken – Chicken breast breaded and baked to order. Sliced and served over five cheese truffle macaroni and cheese with asparagus tips

Fresh Atlantic Salmon – Fresh Atlantic salmon encrusted in pine nuts and garlic breadcrumbs served with spinach and sundried tomatoes white wine butter pan sauce. Served alongside Yukon garlic mashed potatoes and Chef's seasonal vegetable *(CONTAINS NUTS)*

Boneless Ribeye Steak – Well-marbled and char-crusted. Served with French fries, basil pesto aioli, and Chef's seasonal vegetable *(CONTAINS NUTS)*

Dessert
(Choice of One)

Seasonal Crème Brûlée – House-made custard topped with caramelized sugar
Peanut Butter Pie – An Oreo crust topped with a layer of creamy peanut butter filling topped with rich dark chocolate mousse

Key Lime Pie – Graham cracker crust topped with white chocolate mousse and finished with toasted coconut shavings and blackberry coulis

Root Beer Float – Vanilla ice cream topped with 1919 Draft Root Beer

Feel free to ask your server about vegetarian, or vegan options. GF: Items are gluten free

Consuming raw or undercooked meats, eggs, or seafood may increase your risk of foodborne illness