



January 16 – January 25, 2026

TWO COURSE LUNCH MENU – \$26.26

COURSE 1 – PLEASE CHOOSE ONE

CRAB & ROASTED CORN SOUP | DAILY SOUP SELECTION

CLASSIC CAESAR | PIKE SALAD | KALE SALAD

ROASTED RED PEPPER HUMMUS

COURSE 2 – PLEASE CHOOSE ONE

½ RACK OF BBQ RIBS

bbq sauce, French fries

BLACKENED CHICKEN PASTA

penne pasta, tomatoes, peas, cream sauce, Parmesan

ALL AMERICAN PATTY MELT

sauteed onions, Swiss, thick cut Texas toast,
Thousand Island, French fries

BUFFALO CHICKEN SANDWICH

fried chicken breast, bleu cheese dressing, lettuce,
tomato, onion, brioche bun, French fries

GRILLED STEAK SALAD

sliced skirt steak, fresh spinach, bleu cheese, caramelized onions,
tomato, honey sesame vinaigrette

NO OTHER DISCOUNTS MAY BE USED WITH THIS RESTAURANT WEEK OFFER.



January 16 – January 25, 2026

THREE COURSE DINNER MENU – \$45.26

COURSE 1 – PLEASE CHOOSE ONE

CRAB & ROASTED CORN SOUP | DAILY SOUP SELECTION

PIKE SALAD | CLASSIC CAESAR | KALE SALAD

FIRECRACKER SHRIMP | ROASTED RED PEPPER HUMMUS

COURSE 2 – PLEASE CHOOSE ONE

VEGETABLE PASTA

spinach, mushrooms, squash, rosé cream sauce, penne pasta

PORK RIBEYE

dijon cream, featured vegetable

HALF CHICKEN

pan chicken jus, featured vegetable

LOBSTER RAVIOLI

mascarpone, brown sage butter, cream, tomato, arugula

FARMSTAND CHICKEN

cream sauce, sundried tomatoes, spinach, featured vegetable

MARKET FISH

Parmesan couscous, roasted red pepper sauce, featured vegetable

COURSE 3 – PLEASE CHOOSE ONE

FLOURLESS CHOCOLATE CAKE | STRAWBERRY POUND CAKE | CRÈME BRULÉE

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