



Restaurant Week
September 13-16, September 20-23

Caesar Salad

Freshly chopped romaine lettuce tossed in creamy Caesar dressing, parmesan cheese, seasoned croutons

Smittie's Soft Pretzel Sticks

Warm with spicy mustard

Soup Du Jour

Chef's inspiration of the moment

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Brisket Entree

16 hour slow-roasted brisket, Stock's sloppin' sauce, roasted potatoes, asparagus

Chicken Parmesan

Grilled chicken breast topped with mozzarella and marinara, fresh basil, penne pasta, asparagus

Shrimp Alfredo

Sautéed shrimp, penne pasta, basil, tossed in a house-made alfredo sauce

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Salted Caramel Cheesecake

Tiramisu

\$35/per person