



Restaurant Week
September 12-15, September 19-22

Caesar Salad

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

Bavarian 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 beef brisket, Stock's sloppin' sauce, roasted potatoes, butternut squash & turnip hash, snow peas

Chicken Parmesan

Crispy chicken breast topped with mozzarella and house-made marinara, fresh basil, penne pasta, broccoli rabe

Crab Cake

Single jumbo lump crab cake, rice pilaf, broccoli rabe, house remoulade

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Warm house-made Bread Pudding

Carrot Cake

\$35/per person