



Restaurant Week
September 9-13, September 16-20

Quinoa Salad

Red quinoa and roasted root vegetables, parsley, toasted pumpkin seeds, maple syrup, lemon zest

BBQ Brisket Flatbread

16 hour slow-roasted brisket, cheddar cheese, roasted red peppers, Cajun aioli

Soup Du Jour

Chef's inspiration of the moment

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Brisket Entrée

16 hour slow-roasted beef brisket, Stock's sloppin' sauce, roasted root vegetable hash, roasted Brussels sprouts

Grilled Chicken Parmesan

Grilled chicken breast topped with fresh mozzarella and house-made marinara, fresh basil, penne pasta, broccolini

Grilled Tuna Steak

Yellowfin tuna, fire-roasted tomatoes, sweet 'n sour roasted red pepper reduction, broccolini, basil pesto

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Warm Apple Cobbler

New York Style Cheesecake

topped with mixed berries

\$40/per person