

Hours

TUESDAY - THURSDAY 4-9 PM
FRIDAY - SATURDAY 4-10 PM



Celebration Promotions

ASK YOUR SERVER ABOUT OUR BIRTHDAY
& ANNIVERSARY CELEBRATION SPECIALS.

Dinner Prix Fixe Menu

For Restaurant Week, we are offering a special 3 course prix fixe dinner featuring a sampling of our most popular menu items.

First Course

Choice of:

CAESAR

Parmesan, Garlic Crouton

SPINACH SALAD

Dried Cherries, Bleu Cheese, Toasted Pecans & Sweet Onion Vinaigrette

WILD MUSHROOM SOUP

Sherry, Cream

Second Course

Choice of:

CHICKEN FRANÇAISE

Creamy Leek Potatoes, Capers, Fine Herbs, Lemon Beurre Blanc

PRIME TOP SIRLOIN *

8 oz, Garlic Mashed Potatoes, Steak Butter

GRILLED NORWEGIAN SALMON *

Beluga Lentil Pilaf, Arugula, Roasted Corn Purée & Chive Oil

WALLEYE

Haricot Verts, Roasted Radish, Shallots, Beurre Noisette

LOBSTER SPAGHETTI

Claw Meat, Bisque, Onion, Bacon, Chive

Third Course

Choice of:

CRÈME BRÛLÉE

Vanilla Cream, Caramelized Sugar

CHOCOLATE GANACHE CAKE

Fudge, Whipped Cream

SALTED CARAMEL POT DE CRÈME

Whipped Cream, Toasted Pecan

\$45 PER PERSON**

Tax & Gratuity not included. No substitutions please.

* CONSUMER ADVISORY: Items are served raw, undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. An 18% service charge will be added to parties of 9 or more. 092122

A 4% surcharge has been added to your bill to contribute to the restaurant's efforts to provide wages and benefits to attract and retain the talented team members who deliver your guest experience. The surcharge applied to your bill is not a server gratuity, is not obligatory, and will be removed from your bill by your server if requested.