



## Restaurant Week 2025

### First Course (Choose 1)

#### **Orchard Salad**

Mixed greens with candied pecans, plumped raisins, shaved green apples and honey pepper vinaigrette

#### **Chicken Flautas**

Crispy fried tortillas filled with slow cooked chicken with avocado crema

#### **Buck's Fried Pickles**

Served with black pepper horseradish dipping sauce

### Second Course (Choose 1)

#### **6 oz Bistro Tenderloin**

Fennel and peppercorn dusted tenderloin, roasted tomato gravy, white cheddar mashed potatoes and broccolini

#### **Blackened Salmon**

Served with herbed caper remoulade, hush puppies and roasted asparagus

#### **Korean Fried Chicken Thigh**

Served with gochujang glaze over steamed jasmine rice with mixed vegetables

### Third Course (Choose 1)

#### **S'more Brownie**

Housemade marshmallow and graham cracker brownie served warm with vanilla ice cream, toasted marshmallow and chocolate and marshmallow sauces.

#### **Strawberry Tres Leches**

Light, moist, sponge cake with whipped cream and honey strawberry sauce

#### **Turtle Cheesecake**

Vanilla cheesecake topped with candied pecans and banana caramel sauce