



Restaurant Week 3 Course Menu

Choice of Soup or Salad

Butternut Squash Soup with Cabernet Maple Reduction & Crispy Sage

Award Winning House Smoked Bacon, Corn & Poblano Chowder

Hearty Chicken & Vegetable Soup

Mixed Green Salad

Mixed greens, grape tomatoes, red onion & balsamic vinaigrette.

Arugula Salad

Baby arugula, parmesan, extra virgin olive oil & lemon.

Caesar Salad

Crisp romaine tossed with garlicky Caesar dressing, parmesan & croutons.

Entrée Course Includes Your Choice of Two Sides

Dizzy Chicken

All-natural Antibiotic Free smoke roasted ½ chicken

St. Louis Ribs

¼ rack of St. Louis ribs rubbed with our signature dry rub and smoked until fall off the bone tender.

Angus Beef Brisket

Beef brisket slathered with Dijon, salt & cracked pepper then slow smoked for 12 hours

Chicken Thighs

2 All Natural Antibiotic Free herb brined & smoked roasted chicken thighs.

Dessert

House Made Coconut Ice Cream Custard ~ House Made Dark Chocolate Mousse

Tiramisu