



Dinner Specials

Restaurant Week Menu 2025
\$35 per person plus tax & gratuity

APPETIZERS | *choose one*

CREAMY WILD MUSHROOM FLORENTINE

Shitake, portobello, cremini mushrooms, spinach, light cream sauce

CLASSIC CAESAR SALAD

Romaine hearts, parmesan, croutons, anchovy, creamy Caesar dressing

SHRIMP 3-WAYS

Jumbo shrimp: Avocado stack, pina colada sauce, classic cocktail

ENTRÉES | *choose one*

HATTIE'S CHICKEN & WAFFLES

Spicy maple glaze

PAN SEARED SALMON

Steamed rice, green beans, lobster cream

BEEF & PORK RAGOUT

Stewed beef & pork, red wine tomato sauce, house-made pappardelle

DESSERT | *choose one*

BANANA PUDDING

Vanilla wafers, vanilla whipped cream

BROWNIE DELIGHT

House-made brownies, chocolate ganache, whipped cream

No substitutions please

If you have a food allergy, please notify us.