



RESTAURANT WEEKS

NOV. 1 - 30 2020



Three Course Dinner

\$45 Per Person. Choose one option from each category.

Starters

House Greens

Spring Mix, Ginger Mustard Vinaigrette

Caesar Salad

Romaine Lettuce, Parmesan-Reggiano, Croutons,
Housemade Caesar Dressing

Baked Brie en Crute

Mixed Berry Compote

Butternut Squash Bisque

Fall Spiced Pepitas

Entrées

Filet Mignon

Our signature cut served classically with potatoes LaSalle, sauteed vegetables and topped with crispy tobacco onions

Pan Seared Duck Breast

creamy grits and cherry chutney

Hardwood Grilled Faroe Island Salmon

Basmati rice with a teriyaki glaze

Lobster Mac & Cheese

Cheddar cheese sauce with lobster claw and knuckle meat.

Desserts

Crème Brulee

Spiked with Grand Marnier

Molten Chocolate Cake

Berries and a Chantilly cream

Wine

\$6 Glass/\$25 Bottle

2018 Benzigner
Chardonnay
2018 Piquitos Moscato
2017 McManis Cabernet
Sauvignon
2018 McManis Pinot Noir

Cocktail

\$5 Drink on the Rocks

Elijah Craig Barreled Old
Fashion

Beer

\$4 Draft 16oz

Breckenridge Brewery
Vanilla Porter
5.4% abv
Littleton, Colorado

PLEASE MENTION
EAT. DRINK.

DOWNTOWN SOUTH BEND.
WHEN MAKING YOUR
RESERVATIONS

Eat. Drink. Downtown South Bend.
Restaurant Weeks prices
do not include tax and tip.

Eat. Drink. Downtown South Bend.
Restaurant Weeks promotional
menus are available for a limited
time only. They cannot be used in
conjunction with any other special
offers, Groupon certificates, or
Living Social certificates.

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