



# Wine & Dine Thursdays

AVAILABLE AFTER 4 PM FOR IN-HOUSE DINING ONLY

## starters

Choose 2 of these

CUP OF SOUP OF THE DAY

CUP OF CLASSIC FRENCH ONION SOUP

SMALL WELSHFIELD CHOPPED SALAD (GF)

romaine, blue cheese, bell pepper, cucumber, tomato, egg, bacon, red onion, oregano vinaigrette

SMALL CLASSIC CAESAR SALAD

romaine, aged asiago, crouton, lemon

OR... Share 1 of these

YAKITORI

grilled chicken OR pork skewers, sake-soy marinade, jasmine rice, sweet chile sauce

BUFFALO CAULIFLOWER BITES

panko-crusteD, blue cheese, celery

PIEROGIES

potato-filled, fried onion, shaved brussels sprout, wild mushroom, horseradish cream

## entrées

choose 2

PORK LOIN SCHNITZEL

asparagus, hand-mashed potato, lemon hollandaise

CHICKEN PICCATA

caper, red onion, chardonnay, lemon, butter, asparagus, ancient grains

GRILLED SALMON

crispy brussels sprout, balsamic red onion, teardrop pepper, spanish peanut, bourbon-maple glaze

CHICKEN PARMESAN

spaghetti, basil, aged asiago, mozzarella, pomodoro sauce

BATTER FRIED COD

zesty tartar, lemon, house-made slaw, french fries

C.A.B.\* BEEF & WILD MUSHROOM STROGANOFF

pappardelle, wild mushroom, thyme, melted onion, sour cream

## bottle of wine

CHARDONNAY

MOSCATO

PINOT GRIGIO

CABERNET SAUVIGNON

MERLOT

PINOT NOIR

WHITE ZINFANDEL

[GF] = gluten-free    \*Certified Angus Beef

\*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.