



## *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

##### ARTICHOKE & SPINACH BAKE

mozzarella, roasted tomato, grilled pita

##### 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

##### \*PAN ROASTED SALMON

spinach, roasted tomato, ancient grains, lemon butter

##### 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.