

CHEF'S
SUMMER
TWO-COURSE MENU

APPETIZER
+
ENTRÉE
+
COCKTAIL
OR WINE

\$45

ENJOY OUR CHEF'S TWO-COURSE EXPERIENCE. SELECT YOUR FAVORITE APPETIZER AND ENTRÉE, PLUS YOUR CHOICE OF A SIGNATURE COCKTAIL OR HOUSE WINE—ALL INCLUDED FOR ONE EXCEPTIONAL PRICE.

INCLUDES YOUR CHOICE

OF ADULT BEVERAGE

HOUSE WINE

RED

WHITE



OR

CLASSIC COCKTAIL



CLEAN SLATE
OLD FASHION
SEASONAL SLATE MULE
PINEAPPLE MARGARTIA

LIMITED TIME

FIRST COURSE

SHRIMP COCKTAIL (3)

TEQUILA COCKTAIL SAUCE

CORN RIBS

LIME CREMA, COTIJA, TOGARASHI, LIME

BRUSSELS SPROUTS

BACON-ONION JAM, BALSAMIC GLAZE, SHAVED PARMESAN

SPICY EDAMAME

GARLIC CHILI, ROASTED GARLIC, CHILI CRISP, SOY BUTTER, TOASTED SESAME, AND SCALLIONS

TEMPURA CAULIFLOWER

DASHI HONEY, MISO AIOLI

SECOND COURSE

PAN-SEARED SALMON

YUZU BEURRE BLANC, CHARRED CORN RISOTTO, ASPARAGUS

BRAISED BABY BACK RIBS

MISO-BOURBON GLAZE, DOUBLE BUTTER MASHED POTATOES, ASIAN SLAW, PICKLED FRESNO CHILIES, SCALLIONS, SESAME, CRISPY GARLIC

CHARDONNAY CHICKEN

CRISPY OR GRILLED

BACON-CHARDONNAY GRAVY, DOUBLE-BUTTER MASHED POTATOES, GARLIC GREEN BEANS

CACIO E PEPE GNOCCHI

WITH **GRILLED SHRIMP**

AGED PARMIGIANO-REGGIANO, PECORINO ROMANO, AND CRACKED BLACK PEPPER, ARUGULA AND CHIVES

8OZ HANGER STEAK

+5

PEPPERCORN SAUCE, SEASONED FRIES, ARUGULA SALAD

WAGYU BURGER

SMOKED BACON, DANISH BLUE, ONION JAM, ROASTED GARLIC AIOLI, ARUGULA, TOASTED BRIOCHE BUN, SEASONED FRIES

OPTIONAL SWEET COURSE +8

Choose One:

MOLTEN LAVA CAKE

BUTTER CAKE

CINNAMON BREAD PUDDING