



RESTAURANT WEEK

January 16th - 25th

Three Course Prix-Fixe Menu

meal includes soup or salad, entrée and dessert

Starter

Choose One

HOUSE SALAD ♦ CAESAR SALAD ♦ CUP OF SOUP

Entrée

Choose One

PRIME RIB

Slow roasted prime rib with au jus and creamy horseradish; served with buttermilk mashed potatoes and sautéed vegetables 10 oz. 45.99 / 8 oz. 41.99

CAULIFLOWER SALMON RISOTTO

Parmesan risotto, broccoli, cauliflower and fresh corn, topped with blackened salmon and a cauliflower cream sauce 31.99

MISO GLAZED HALIBUT

Fresh halibut filet, served over rice pilaf, and sautéed green beans; with a spicy miso glaze and a truffle oil beurre blanc 39.99

LAMB CHOPS

Lamb chops marinated with roasted garlic balsamic and rosemary topped with shallots, parsley and fresh lime juice; served with roasted red potatoes and sautéed vegetables 35.99

Choose One

Dessert

CAST IRON'S FAMOUS BREAD PUDDING

BROWNIE A LA MODE