

H A R V E S T D I N N E R | \$29

Our Chef has created this 3-course menu featuring our favorite autumn ingredients and wines at a special price.

STARTER

*Select cup of soup
or salad*

- Roasted Butternut Squash Soup
- Porcini Mushroom Bisque
- Spinach Salad with Roasted Bosc Pear
- Field Greens Salad with Savory Granola

ENTRÉE

Select one

- Maple Glazed All-Natural Roasted Half Chicken
- Cedar Plank-Roasted Salmon
- *Wood-Grilled Filet Mignon
- Boneless Beef Short Rib
- Braised Australian Lamb Shank

DESSERT

*Select any of our Mini
Indulgences, featuring:*

- Pumpkin Pie Mini Indulgence
- Carrot Cake Mini Indulgence

WINES BY THE GLASS \$6

- Enjoy seasonal wines by the glass.
- Wines vary by location.

Menu pricing subject to change and not inclusive of alcohol, tax and gratuity.

*CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. 2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITION INFORMATION AVAILABLE UPON REQUEST.