

RESTAURANT WEEK MENU

FIRST COURSE

Paired with Condor Pilsner
Gorgonzola salad
Mixed Greens, Red Onion, Tomato, Candied Walnuts & Gorgonzola cheese.
Tossed in Champagne Vinaigrette

SECOND COURSE

Paired with Motivation Destroyer IPA Choice of:

Pistachio Crusted Salmon with Roasted Garlic, Shitake Mushrooms, Red Wine Sauce Served over Oven Dried Tomato Spinach Risotto

Filet Enchiladas with Wild Mushrooms, Ancho Lime Cream Sauce & Pepper Jack Cheese. Served with Black Beans & A Corn Cake

Pasilla Chili Marinated Pork loin Topped with Spinach Lemon Cream Sauce. Served with Shallot Mashed Potatoes & Grilled Asparagus

THIRD COURSE

Paired with Social Disorder Porter

Peanut Butter Cream Pie with An Oreo Cookie Crust

\$40 per person Tax and Gratuity not Included