



Restaurant Week 2020

(\$11 excluding beverage, tax, and gratuity)

Appetizers

- Fall Salad - mixed greens w/ spinach, green apples, dried cranberries, walnuts, and feta cheese and tossed in apple cider vinaigrette dressing.
- Mozzarella Sticks – Wisconsin mozzarella hand breaded, deep fried, and served with a side of marinara.
- Philly Rolls – A Philly sandwich rolled in a wonton with a side of Korean BBQ sauce.

Entrées

- Italian Beef Sandwich – Chef Nelson’s recipe from his days in Chicago. Italian beef on French bread topped with Swiss Cheese and juicy house made giardiniera.
- Smothered Chicken – Charcoal Grilled Chicken Breast sitting on top of crispy fries and smothered with sautéed veggies, mushrooms, onions, green peppers and beer cheese sauce.
- Holy Guacamole Burger – Charcoal Grilled Angus Burger topped with pepper jack cheese, guacamole, bacon, lettuce and tomato served on a toasted Ciabatta bun.

Desserts

- Turtle Cheese Cake – Vanilla Cheese Cake drizzled with chocolate, caramel, and pecans.
- Cinnamon Toast Crunch Shooter - Vanilla Ice Cream mixed with Fireball and Rumchata served with a dollop of whipped cream and sprinkled with cinnamon sugar.
- Classic S’mores – We give you the Graham Crackers, Marshmallow, Hersheys Chocolate and a roasting stick and you roast marshmallow over our outdoor fire pit and assemble.