





Twilight Dinner

Available for 5:00 PM Seating only

Choice of Starter:

Soup of the Day
Chef's Creation

Classic Caesar Salad
Chopped Hearts of Romaine, Parmesan Cheese
Focaccia Croutons, Sicilian Anchovies
Caesar Dressing

Farmers' Salad  
Mixed Greens, Heirloom Baby Tomatoes
English Cucumber, Carrot Curls
Champagne Herb Vinaigrette

+

Choice of Entrée:

***Pan-Seared Scottish Salmon**
Compressed Butternut, Pepitas Granola
Local Sweet Potato Purée, Maple-Cider Gastrique

Duck Arrabbiata
Rendered Duck Breast, Confit Leg
Homemade Tagliatelle, Crispy Local Kale, Pecorino
Blistered Tomatoes, Calabrian Tomato Sauce

***Steak Frites**
10 oz NY Strip Loin
Hand-Cut Truffle Fries, Béarnaise Sauce

Arnie's Meatloaf
Whipped Potatoes, Haricots Verts
Mushroom Gravy, Tobacco-Fried Onion Straws

\$26 Per Person

For our members with life-threatening allergies, please request to speak with the Chef directly.

While we take dietary preferences and restrictions very seriously, cross-contact with other ingredients may occur. Regrettably, we cannot guarantee the complete absence of allergens.

***CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**

 **GF** Gluten Free

 **V** Vegetarian

 **V** Vegan