



Twilight Dinner

Available for 5:00 PM Seating only

Orders must be placed by 5:30 PM

Choice of Starter:

Soup of the Day
Chef's Creation

Classic Caesar Salad GFA

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

Farmers' Salad GF V

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

+

Choice of Entrée:

*Blackened Scottish Salmon GFA

Creamed Corn
Charred Corn Relish, Wilted Spinach
Crispy Okra, Tomato Jam

Crispy Duck Breast GFA

Forest Mushrooms
Crispy Brussels Sprouts
Carrot Purée, Cider-Cherry Jus

*Steak Frites GFA

10 oz NY Strip Loin
Hand-Cut Truffle Fries, Béarnaise Sauce
Arnie's Meatloaf, Whipped Potatoes
Haricots Verts, Mushroom Gravy
Tobacco-Fried Onion Straws

\$30 Per Person

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 GFA Gluten-Free Available

6/24/26