

unch - \$15

First Course

House Salad - Fresh Vegetables, Croutons, Choice of Dressing

Soup of the Day

Second Course

Angus KC Strip - Crispy Smashed Potatoes, Chimichurri, Truffle Aioli

Grilled Shrimp - Risotto Butternut Squash Risotto, Brussel Sprouts, Smoked Bacon Lardons

Grilled Amish Farm Chicken - Herbs, Lemon, Roasted Vegetables

Wine

\$7/glass \$26/bottle

Acrobat Pinot Grigio OR 2015

North by Northwest Red Blend WA 2014

Save room for dessert. Ask your server what homemade decadent delight our pastry chef baked up today.

Dinner - \$33

First Course

Chop Salad - Bacon, Olives, Tomatoes, Green Onion, Cucumbers, Feta & Parmesan Cheese, Red Wine

Vinaigrette

Soup of the Day

Second Course

Angus KC Strip - Crispy Smashed Potatoes, Chimichurri, Truffle Aioli

Grilled Shrimp - Risotto Butternut Squash Risotto, Brussel Sprouts, Smoked Bacon Lardons

Grilled Amish Farm Chicken - Herbs, Lemon, Roasted Vegetables

Third Course

Summit Candy Bar - Milk Chocolate-Peanut Butter Crunch, Chocolate Cake, Semi-Sweet Chocolate

Mousse

Vanilla Bean Sea Salt Crème Brûlée - Chocolate Shell, Fresh Seasonal Berries

Wine

\$7/glass \$26/bottle

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