



# dine & unwind wednesdays *available after 4 pm*

## dinner for two for \$55

### choice of shareable **appetizer** (one per couple)

 **bread & dips**  
stone-baked flatbread & warm pita chips served with a garlic hummus, a roasted red pepper dip & baba ghanoush.

**riblets - one pound**  
lightly dusted in house spices & cooked to a crispy finish. tossed in himalayan salt & cracked black pepper. served with fresh veggies & house ranch.

 **mushroom & asparagus flatbread**  
brushed with a roasted garlic spread & topped with a blend of sautéed mushrooms, asparagus & goat cheese.

**calamari**  
tender pieces of calamari lightly dusted in house spices & served with tzatziki & a roasted red pepper sauce for dipping.

**caesar salad (full size)**  
crisp romaine lettuce tossed in a garlic caesar dressing. topped with crispy pancetta, croutons & an asiago wafer.

### choice of **main attraction** (one per person)

**forks noodle bowl**  
asian noodles, chopped nappa cabbage & fresh vegetables sautéed in a vegetable stock & topped with crispy wontons. your choice of chicken, shrimp or vegetarian.

**rosemary chicken**  
two grilled marinated chicken breasts topped with a lemon & cream butter sauce & a blend of sautéed mushrooms. served with garlic mashed potatoes & seasonal vegetable.

**maple & bourbon salmon**  
norwegian atlantic salmon filet grilled & topped with a house-made maple & bourbon glaze. served with risotto & sautéed spinach.

**stuffed chicken**  
stuffed with fontina cheese, prosciutto, fresh basil, pan seared & finished in the oven. topped with a marinara sauce & served with scalloped potatoes & seasonal vegetable.

**beef sirloin**  
AAA beef sirloin lightly seasoned & topped with an infused butter of your choice. served with roasted potatoes & seasonal vegetable.

**in-house smoked back ribs (half rack)**  
seasoned in house spices & smoked with a blend of mesquite & applewood, basted with our house-made bbq glaze. served with fries & slaw.

**chicken & vegetable tagliatelle pasta**  
tender chicken breast sautéed with mushrooms, spinach & red peppers. tossed in a garlic & gruyere cream sauce.

### choice of shareable **dessert** (one per couple)

**red velvet cake**  
three layers of stunning red velvet, filled & topped with silky cream cheese icing. topped with chocolate shavings & a light chocolate drizzle.

**cookie fantasy**  
house-made gingerbread cookies stuffed with a lemon-infused vanilla ice cream... topped with a chocolate & raspberry drizzle.

## wednesdays wines are \$5 off all bottles

