



RESTAURANT WEEK

july 20-25, 2026

\$60 PER PERSON

- tax, gratuity & alcohol not included -
- available after 4pm -
- no other discounts apply to restaurant week -
- available for in house dining only -

DIRECTOR OF CULINARY ~ brett fife

CHEF ~ jeffery tincher

CHEF ~ patrick kennedy

CHEF ~ john santoro

CHEF ~ eric olalde

* consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

(n) contains nuts or has a nut allergen

FIRST COURSE

- choose one -

BOWL OF LOBSTER BISQUE
sherry crème fraîche, chives and diced shrimp

BECK SALAD
spring mix, tricolor heirloom tomatoes, point Reyes blue cheese and balsamic vinaigrette

RICOTTA GNUDI
pickled corn relish, lime crema, cotija cheese and tatin toasted breadcrumbs

SECOND COURSE

- choose one -

STEAK FRITES*
7 oz New York strip, beef tallow fries, arugula salad and black garlic steak sauce

LOBSTER RISOTTO
snap peas, preserved lemon, parmesan and chives

CHICKEN
pan seared, Lyonnaise potatoes, haricot verts, olive relish, frisée and charred leek vinaigrette

THIRD COURSE

- choose one -

ESPRESSO BROWNIE
Johnson's peanut butter & chocolate ice cream & peanut butter stout chocolate sauce ⁽ⁿ⁾

CRÈME BRÛLÉE
vanilla bean custard, caramelized sugar, whipped cream and mixed berries

PECAN PIE TARTLET
whipped cream & beef tallow caramel ⁽ⁿ⁾

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