

- \$45 per person
- non-alcoholic beverage INCLUDED
- to ensure food can be delivered in a timely manner and meet a quality standard, all items cooked to medium temp unless specified otherwise
- changes and modifications may be politely declined

chapter one.

Please select one from each section:

SOUP or SALAD:

Caesar Salad

romaine lettuce | cherry tomatoes | parmesan cheese | sourdough croutons | housemade dressing

Tomato-Basil Bisque

san marzano tomatoes | garlic | cream | fresh basil

ENTRÉE:

Mesquite Grilled Chicken

chicken half | bbq baked lentils sweet & sour dipping sauce

4-Hour Braised Pork Shank

pork shank | red wine gravy | scalloped potatoes | braised collard greens

Bacon-Wrapped Meatloaf

blend of ground beef & pork chorizo | crispy brussels sprouts | garlic mashed potatoes
barbacoa glaze

Royale with Cheese *

prime beef patty | secret sauce | american cheese | grilled onion | tomato | lettuce | pickles
brioche bun | duck fat fries

Steak & Feta Salad *

herb-marinated hanger steak | arugula mix | red onion | feta | cherry tomatoes
sun-dried tomato vinaigrette | crispy beets

Poke Salad *

bluefin tuna | mesclun greens | wakame seaweed | poke sauce | avocado | cucumber
pickled radish | coriander dressing


DESSERT:


Sopapilla Cheesecake


puff pastry | cinnamon sugar | amber honey

House-Churned Ice Cream

ask your server what's freshly churned today!

 Gluten-Free

 Vegetarian

 Vegan

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.