

# Restaurant Week

# MENU

THREE COURSES - \$25; [ADD BEER PAIRING FOR \\$10](#)

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## STARTERS

### CAPRESE SALAD

*Fresh mozzarella, tomato, red onion, basil, balsamic reduction ([Cerveza Del Costa](#))*

### SIGNATURE WING SAMPLER

*Four signature wings- one each whiskey ginger, bourbon barbeque, custom dry rub, traditional buffalo ([Gitche Gumee](#))*

### CANDIED BACON BRUSSEL SPROUTS

*Fried brussel sprouts, candied bacon, hot honey glaze ([Hot Fake Blonde](#))*

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## MAIN

### BEEF BOURGUIGNON

*Red wine braised beef, mushrooms, onion & bacon, crispy fingerling potatoes ([Old Toad](#))*

### PROSCIUTTO & GOAT CHEESE, FLATBREAD

*6" cauliflower crust, olive oil base, shredded mozz blend, prosciutto, goat cheese, sun dried tomatoes, red onion, balsamic reduction ([Fall Fest](#))*

### RISOTTO

*Arborio rice, white wine, veggie stock, mushrooms, parmesan. Topped with crispy chicken or sauteed mushrooms ([Race Pace](#)).*

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## DESSERT

### TIRAMISU

*Coffee, lady fingers, mascarpone, cocoa ([O'Porter House](#))*

### FRIED ICE CREAM

*Golden cookie crumble, strawberry reduction ([Basic White](#))*

All menu items are made with gluten free ingredients. if you have celiac or a severe sensitivity, please let your server know and our staff will take extra precaution

