

Restaurant Week

2025



THREE-COURSE DINNER MENU

\$45 PER PERSON
choose one per course

First

BEET SALAD
golden beets,
sturdy greens, quinoa,
goat cheese,
pistachio, herbs

CAESAR SALAD
romaine, lemon,
parmesan crouton,
creamy caesar

CLAM CHOWDER
potato, onion,
bacon, cream,
littleneck clams

Second

MUSHROOM RISOTTO WITH CHICKEN
wild mushrooms, thyme,
truffle oil, pecorino
-for vegetarian, omit chicken-

STEAK FRITES
8oz filet, herb butter, malt fries,
signature steak sauce

AHI TUNA BOWL
sesame crusted tuna, crispy rice,
miso carrots, sriracha mayo,
ponzu sauce

Third

BAILEYS CREME BRULEE
whipped cream,
pirouette cookie

HOT FUDGE CREAM PUFFS
vanilla ice cream,
sanders hot fudge



PLUS OPTIONAL WINE PAIRINGS FROM OUR FRIENDS AT ROVE WINERY

RW DEETS! available tuesday, 2/25, to saturday, 3/1, after 4pm • tax & tip not included
dine-in only, please • menu subject to change • full a la carte menu also available