Restaurant Week-

2023

THREE-COURSE DINNER MENU

\$35 PER PERSON choose one per course



First

CAESAR SALAD

romaine, lemon, parmesan crouton, creamy caesar

BUTTERNUT SQUASH BISQUE

puffed rice, herbs



Second

FRENCH DIP

house made roast beef, provolone, horseradish aioli, toasty bun, roasted jus

HERBY PASTA WITH CHICKEN

T.F.N.'S fresh pasta,
picholine olives, garlic,
arugula, pecorino
*for vegetarian, omit chicken

SALMON

stay tuned: all the delicious details coming soon for our salmon entrée!



KEY LIME "PIE"
shortbread cookie crust,
key lime custard,
whipped cream

CHOCOLATE DECADENCE

stay tuned: a sweet description is on the way for this dessert

RW DEETS! available tuesday, 2/28, to saturday, 3/4, after 4pm • tax & tip not included dine-in only, please • menu subject to change • full a la carte menu also available