



3 COURSES FOR \$35

FIRST COURSE

CHOICE OF

BRUSSELS + BLUE

flash fried, applewood smoked bacon, balsamic, blue cheese

MARKET SALAD

mixed greens, marinated tomatoes, carrot, cucumbers, cranberries, balsamic vinaigrette

CAESAR*

chopped romaine, freshly grated Parmigiano-Reggiano, brioche crumble, black pepper, caesar dressing

FOUR CHEESE MACARONI

cavatappi pasta, crispy prosciutto, herbed bread crumbs

SECOND COURSE

CHOICE OF

FREE RANGE BRICK CHICKEN

roasted garlic mashed potatoes, brown butter sauce, gremolata, grilled broccolini, grilled lemon

STEAK FRITES*

Parmigiano-Reggiano + fresh herb french fries

JAMBALAYA

penne pasta, shrimp, chicken, Andouille sausage, scallions, diced tomatoes, chipotle cream sauce, Parmigiano-Reggiano

BLACKENED ATLANTIC SALMON*

mashed cauliflower, baby kale, whole grain mustard sauce

CIRCA BURGER*

Certified Angus Beef, aged cheddar, lettuce, tomato, onion, scallion aioli, brioche bun, fries

GRILLED CHICKEN SANDWICH

provolone, arugula, roasted peppers, basil aioli, ciabatta, fries

FRIED CHICKEN SANDWICH

shredded lettuce, dill pickles, dill pickle aioli, brioche roll, sweet potato fries

THIRD COURSE

CHOICE OF

WHITE CHOCOLATE CHEESECAKE

oreo crust, Luxardo cherry, whipped cream

BRIOCHE BREAD PUDDING

white chocolate, vanilla bean ice cream, bourbon crème anglaise, caramel

METROPOLITAN HOSPITALITY GROUP

* These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

04.01.2021