

3 COURSES • \$35

replace any course with a Beer Tree Brew draft or glass of house wine

== APPETIZER =

6 OYSTERS ON THE HALF SHELL (+\$10)

champagne mignonette, spiked cocktail sauce, fresh grated horseradish [GF]

SPRING SALAD

asparagus, peas, radish, fresh herbs, goat cheese, toasted almond, champagne vinaigrette [GF, V, VCO]

ARUGULA BURRATA SALAD

fresh cream stuffed mozzarella, crispy prosciutto, white balsamic vinaigrette [GF, VO, VGO]

DT FRIES

pecorino romano, crispy herbs, parmesan aioli [GF]

CHICKEN TAQUITOS

adobo braised chicken, lime crema, corn veloute, cilantro, jalapeño

CRISPY DEVILED EGGS

cured egg yolk, crispy chicken skin

DRY AGED MEATBALLS (+\$5)

local Willet Hop & Grain beef stuffed with fresh mozzarella, house made ricotta, sunday sauce

HUMMUS CRUDITÉ

lemon garlic hummus, rainbow farm vegetables [GF, VG]

=== ENTREE ====

GNOCCHI

choice of vodka sauce or pesto [GFO]

DOWNTOWN BURGER

local Willet Hop & Grain beef, smoked gouda, caramelized onion, DT Fries (sub impossible burger +\$2) [GFO, VO]

HONEY ROASTED RAINBOW CARROTS

whipped feta, pomegranate, hot honey, pistachio crumble [GF, V]

PORK CHOP

dijon pan sauce, pickled peppers, mashed cauliflower [GF]

ROASTED CHICKEN

mashed cauliflower, herb salad, chicken jus

CHOP HOUSE SIRLOIN (+\$5)

smashed fingerling potatoes, herb garlic butter (sub 8oz filet +\$25)

SEA SCALLOPS (+\$15)

brussels sprouts, Nueske's bacon, basil pesto risotto [GF]

= DESSERT =

ESPRESSO MARTINI

CRONUTS

chocolate or blackberry stuffed crispy croissant donuts [V]

SALTED CARAMEL SUNDAE

salted caramel ice cream, caramel coated popcorn, roasted peanuts, chocolate fondue [GF]

 $GF = Gluten \ Free \ | \ GFO = Gluten \ Free \ | \ VGO = Vegan \$







