

Restaurant Week 2019



LUNCH MENU

\$12

Butternut Squash Risotto

Creamy arborio rice infused with roasted butternut squash. Topped with grilled millennial chicken.

Served with Fall Kale Salad or a Cup of Soup

Shrimp Mac & Cheese

Char's four-cheese Mac & Cheese topped with sautéed shrimp and creamy beurre blanc.

Served with Fall Kale Salad or a Cup of Soup

Beef Barbocoa Street Tacos

Braised beef cheek, cotija cheese, pickled cabbage & poblano lime stuffed in two flour tortillas

Served with Fall Kale Salad or a Cup of Soup

RESTAURANT WEEK LUNCH MENU AVAILABLE 11AM-3PM
PRICE DOES NOT INCLUDE TAX AND GRATUITY

Restaurant Week 2019



THREE COURSE DINNER \$22

STARTERS

Roasted Brussels

Sprouts

Brussels sprouts roasted & tossed with creamy goat cheese. Drizzled with balsamic glaze (GF)

Bacon Wrapped Figs

Black Mission figs stuffed with honey goat cheese wrapped in thick-cut bacon (GF)

Butternut Squash

Arancini

Great Balls of Rice! Roasted butternut squash and arborio rice gently fried

MAIN COURSE

Braised Beef

Cheek

Flavorful & tender braised beef cheek served over herbed mashed potatoes (GF)

Mussels & Andouille

Canadian mussels & andouille sausage in garlic & white wine. Served with grilled artisan bread (GF-friendly)

Nashville Hot

Chicken & Waffles

Hot & Spicy chicken breast served over a Belgian waffle with Nashville Hot Sauce

DESSERT

Salted Caramel

Cheesecake

Vanilla cheesecake over a pecan crust & topped with salted caramel (GF)

Maple Bourbon

Tiramisu

Espresso & bourbon soaked ladyfingers layered in rich, maple-infused mascarpone cheese

Flourless

Chocolate Torte

Decadent four chocolates topped with rich chocolate ganache (GF)

RESTAURANT WEEK DINNER MENU AVAILABLE AFTER 5PM
PRICE DOES NOT INCLUDE TAX OR GRATUITY