



OCTOBERFEAST
THREE COURSES FOR \$40

CHOOSE ONE ITEM FROM EACH COURSE

→ **TO START** ←

GENERAL TSO'S CAULIFLOWER

Flash-fried & tossed in classic sweet & spicy sauce

COOPER CHOPPED SALAD

Carrots, asparagus, chickpeas, edamame, tomatoes, manchego cheese, red wine vinaigrette

BEER BRAISED MUSSELS

Sofrito-ale nage, butter, crostini

→ **TO FOLLOW** ←

SPAGHETTINI POMODORO WITH SHRIMP

Baby heirloom tomatoes, garlic, spicy greens, crushed red pepper, grated parmesan, finished with fresh ricotta and basil chiffonade

GRILLED DOUBLE CUT PORK CHOP

Roasted garlic, sweet & sour peppers, bacon braised brussels, yuca fries

FRESH LOCAL CATCH

Spanish rice pilaf, sautéed broccolini and shallots, heirloom tomato pico de gallo, avocado lime yogurt- grilled or blackened

NEW YORK STRIP

Truffled potato gratin, grilled asparagus, crispy onions

SUPPLEMENTAL CHARGE | 10

→ **DESSERT** ←

KEY LIME PIE

Almond-graham cracker crust, mango sauce, whipped cream

FLOURLESS CHOCOLATE CAKE

Whipped cream and fresh berries

NO SHARING OR SPLITTING, PRICE EXCLUDES TAX & GRATUITY

MENU ITEMS SUBJECT TO AVAILABILITY

Available for Dine-In and Take Out (no third party delivery).

NOT available for Sunday Brunch

Executive Chef JP van Houten

It is important to bring any food allergy you may have to the attention of your server. Thoroughly cooking meats, poultry, seafood, shellfish, and eggs reduces the risk of food-borne illness.



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