

\$37 per Person
Plus, Tax & Gratuity



3 Course Dinner
Choose 1 Each Per Course



Appetizers:

✿ Prosciutto & Manchego Salad (GF)
Arugula with Prosciutto, Manchego
Cheese, Candied Walnuts, and House
Made Basil Walnut Vinaigrette

✿ Harvest Cobb Salad (GF)
Romaine Lettuce with Roasted Squash,
Cranberries, Heirloom Tomatoes,
Bacon, Danish Bleu Cheese, and
House Made Honey Jalapeno
Vinaigrette

✿ Stuffed Banana Pepper (GF)
Banana Pepper Stuffed with Smoked
Brisket, Charred Corn, Pinto Beans,
Asiago Cheese, and Smoked Tomato
Vinaigrette

✿ Wood Fired Grilled Oysters (GF)
with Roasted Shallot Garlic Herb
Compound Butter

Entrees:

✿ Herb Chicken Ratatouille Bowl (GF)
Herb Marinated Chicken Thigh with Jasmine Rice,
Grilled Zucchini, Red Onion, Blistered Local Heirloom
Tomatoes, and Red Pepper Collis

✿ Prosciutto & Fresh Fig Pizza (GF Available)
with Prosciutto, Ricotta Cheese, Fresh Fig, Sage, and
Honey

✿ Wood Fired Pork Loin Chop (GF)
Thick Cut Pork Loin Chop with House Made Smoked
Apple Bacon Jam
Served with Starch & Seasonal Vegetable

✿ Wood Fired Grilled Swordfish (GF) +\$10
With Roasted Carrot Puree, Ancho Oil, and Micro
Greens
Served with Starch & Seasonal Vegetable

✿ Logan's Family Farm Denver Cut Steak (GF) +\$10
With Peppercorn Stone Ground Mustard Compound
Butter, and Fresh Cut Fries

Desserts:

✿ Chai Spiced Carrot Cake
with Cream Cheese Icing, and Pineapple Rum Compote

✿ Mexican Hot Chocolate Cake (GF)
with Agave Whipped Cream

✿ Prantl's Apple Streusel
with Vanilla Ice Cream, and Salted Caramel Sauce