



# RESERVE WEDNESDAYS

A THREE-COURSE DINING EXPERIENCE

## \$25

PRICE PER PERSON  
BASED ON 3RD COURSE  
MENU ITEM SELECTED

## \$35

### 1ST COURSE (Choose One)

#### SOUP OF THE DAY

Made fresh daily. Ask your server about today's selection. (Cup)

#### CAESAR SALAD

Romaine lettuce tossed with our house Caesar dressing, topped with parmesan cheese and housemade croutons. (Gluten Free if ordered without croutons.)

#### GARDEN SALAD

Cucumbers, grape tomatoes, red onion and peppers over mixed greens.



### 2ND COURSE (Choose One)

#### SPINACH & ARTICHOKE DIP

House-made creamy spinach and artichoke dip with melted parmesan and mozzarella cheeses. Served with your choice of pita points or cucumbers.

#### POTATO & CHEDDAR PIEROGIES

Three seared pierogies stuffed with creamy potatoes and white cheddar cheese, tossed with a parmesan cream sauce and caramelized onions.

#### PRETZEL BITES

Soft pretzel bites served with whole grain mustard.

#### BACON-WRAPPED SHRIMP

Three jumbo shrimp wrapped in applewood bacon, served with our tangy honey BBQ sauce and sweet chili sriracha aioli.



### 3RD COURSE (Choose One)

#### \$25 CHOICES

#### BLACKENED CHICKEN TACOS

Three flour tortillas filled with blackened chicken, shredded lettuce, pico de gallo and sriracha aioli. Served with your choice of potato wedges or Vegetable of the Day.

#### CRISPY ONION GOUDA BURGER

Grilled beef patty topped with melted Gouda, crispy onions and whole grain mustard on a toasted brioche bun. Served with your choice of potato wedges or Vegetable of the Day.

#### BRATWURST & SAUERKRAUT

Grilled bratwurst, sauerkraut and garlic herb mashed potatoes. Served with a side of whole grain mustard.

#### SHRIMP & GRITS

Sautéed shrimp seasoned with Old bay, cheddar jack grits, sautéed red bell peppers and corn.

#### \$35 CHOICES

#### NEW YORK STRIP (10 OZ)

Hand-cut New York strip served with garlic herb mashed potatoes and roasted asparagus, finished with compound butter.

#### BOURBON PORK CHOP

Grilled 12 oz Porterhouse pork chop served with roasted potatoes and Vegetable of the Day, topped with a bourbon glaze.

#### SWEET THAI CHILI GLAZED SALMON

Seared Atlantic salmon topped with our sweet Thai chili glaze. Served with mushroom and Parmesan risotto and roasted asparagus.

#### CHICKEN JÄGERSCHNITZEL

Pan-seared chicken cutlet topped with a wild mushroom gravy. Served with garlic herb mashed potatoes.

#### DON'T HAVE A COIN YET?

*No problem!*

Challenge Coins are available  
for immediate purchase for only \$15.

\*Item is cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Notify your server if you have any special dietary restrictions.

## 35% OFF

ANY BOTTLE OF WINE\*

EXCLUDES HOUSE WINES

ALLERGEN ICONS:



= Wheat



= Dairy



= Egg



= Fish



= Shellfish



= Soy



= Sesame



= Gluten Free



= Vegetarian

LOCAL FLAVOR ★ GREAT COMPANY ★ RESERVE SOMETHING SPECIAL

