

Restaurant Week ++



1 - Choice of -

CAESAR

chopped romaine, shaved Grana Padano, garlic breadcrumbs, house Caesar dressing

GREEK CHOPPED

mixed greens, cucumber, tomato, red onion, French feta, herb vinaigrette

2 - Choice of -

STEAK FRITES

6oz grilled filet, garlic herb butter, parsley & sea salt seasoned Kennebec house fries

CHICKEN

roasted Otto's airline chicken breast, Italian salsa verde, roasted heirloom cauliflower

SALMON

pan seared Atlantic salmon, charred broccolini, roasted red pepper garlic puree, lemon

TAGLIATELLE

Tagliatelle pasta, charred corn, thyme, roasted mushrooms, shaved Grana Padano

3 - Choice of -

CHOCOLATE TORTE

flourless chocolate torte, dark chocolate ganache, whipped crème

PEANUT BUTTER PANNA COTTA

chocolate ganache, salted caramel, toasted peanuts

++ 3-course \$25.00 menu plus tax and automatic 18% gratuity

Cocktail Competition

Featured Espolòn Margaritas



WATERMELON BASIL BLANCO

El Espolòn Blanco, Grand Marnier, lime & lemon juice, watermelon puree, muddled basil, simple syrup, soda float

9

PRIME CUCUMBER MARTINI

El Espolòn Reposado, Grand Marnier, lime & lemon juice, cold-pressed cucumber juice, simple syrup, shaken & strained w/cracked cayenne & smoked salt rim

10

Featured Wine Pairings

9 / glass

1st Course

SAUVIGNON BLANC Las Perdices, Mendoza, Argentina

2nd Course

PINOT NOIR Echeverria Reserva, Casablanca Valley, Chile

or

CABERNET SAUVIGNON Light Horse, Jamieson Ranch, CA

3rd Course

ROSÉ Cuvée des 3 Messes Basses, Rhone, France

or

MOSCATO D'ASTI Bricco Riello, Piedmont, Italy