



FRIDAY, AUGUST 25 (SOLD OUT) | SATURDAY, AUGUST 26 (SOLD OUT)

RESERVATIONS

623-935-6726

BEGINNING JULY 18

Tuesday - Friday
11 a.m. - 3 p.m.

SEATING

6 p.m.

(only one seating time)
Max of 6 per table

PRICE

\$48

(per person)
taxes & gratuities not included

(Entire party's meal selections must be predetermined at time of reservation)

FIRST COURSE SELECTION

CHOOSE ONE

- Steak and Onion Tartine
- Baked Brie and Berries

SECOND COURSE SELECTION

CHOOSE ONE

- Potato and Leek Soup
- Pomegranate and
Cashew Salad

THIRD COURSE SELECTION (Must be selected/predetermined at time of reservation)

FILET MIGNON

Filet of Beef with a Cowboy Butter, Housemade Au gratin Potatoes and Honey-Glazed Carrots

PORK RIBS

Pork Ribs served with Mashed Potatoes and Buttered Sweet Corn

GRILLED MAHI

Grilled Mahi with Harissa Butter, Jasmine Rice and Roasted Butternut Squash

PORCINI MUSHROOM RAVIOLI

Served with Roasted Turnips, Purple Carrots and Truffle Cream Sauce

DESSERT SELECTION

CHOOSE ONE

- Rhubarb Crisp
- Stone Fruit Cannoli