

EST.

2015



PRIX FIXE

\$55.00

*First Reading*

KAUFFMAN FARMS BARLEY SOUP

*Locally grown barley with house prime rib*

LITTLE GEM CAESAR

*Gem lettuce, Parmesan Frico, lemon, garlic croutons,  
white anchovies & house Caesar dressing*

*Second Reading*

CHENOWETH'S CHICKEN

*Meditereann herbed chicken breast, tangerine &  
olive vinaigrette, fondant Yukon potatoes & season vegetables \$*

SKIP'S SPRING RISOTTO

*Spring risotto with wild mushrooms, English peas,  
asparagus tips finished with white truffle oil*

THE SENATOR'S PRIME RIB

*Thomas Cattle Co. beef, Yukon whipped potatoes, Guinness au jus &  
warm horseradish sauce*

*Third Reading*

LEMON CAKE

*Layered lemon cake with citrus frosting*

SMYLIE'S SORBET

*Seasonal Sorbet*

EXECUTIVE CHEF KYLAN MCKEE

Please note that an automatic gratuity of 18% will be added to parties of eight or more.

"Consuming raw or uncooked meats, poultry, seafood, shellfish or egg, may increase your risk of foodborne illnesses, especially if you are pregnant or have certain medical conditions."