

DINNER MENU

JANUARY 23 - FEBRUARY 8 • \$45

1ST COURSE

SPICY ITALIAN MEATBALLS

house made meatball, spicy vodka sauce,
20-month parmigiano reggiano, toasted ciabatta

or

SHRIMP COCKTAIL

black tiger shrimp, tomatillo cocktail
sauce, pomegranate pico de gallo

or

FRIED BRUSSELS SPROUTS

irish cheddar, dried cranberry, candied
pecans, bacon, hot honey mustard

2ND COURSE

ROASTED HALF CHICKEN

green circle organic chicken, crispy beef fat
potato, brussels sprouts, brown butter jus

or

ORECCHIETTE

guanciale, leek, broccolini, grilled chicken,
calabrian chili bread crumb, parmesan, crispy sage

or

LOCKWOOD BURGER

bacon jam, aged white cheddar, secret sauce, fries

3RD COURSE

BERTHA'S BROWNIE

chocolate ganache, berry coulis,
brownie crumble with walnuts

