

SEATED DINNER

HOUSE SALAD / \$5 PER PERSON

PARKER HOUSE ROLLS / \$2 PER PERSON

HAZELNUT PESTO SPAGHETTI ALLA CHITARRA / \$15

housemade pasta, charred cauliflower, sun dried tomatoes, hazelnuts & parmesan
+grilled chicken / \$5 +seared salmon / \$6

ROASTED SQUASH GNOCCHI / \$15

sage and brown butter sauce, roasted squash, oyster mushrooms, parmesan and breadcrumbs

SALMON ALMONDINE / \$26

fennel purée, roasted parsnips and beets, orange vinaigrette and basil oil

BRAISED BEEF SHORT RIB / \$26

parsnip purée, whole roasted carrots, and rib jus

HALF CHICKEN / \$26

wood-grilled bell & evans chicken, citrus chile marinade, roasted fingerling potatoes, chimichurri, piquillo peppers

IOWA PORK CHOP / \$28

cheddar cheese grits, honey crisp apple chutney, crispy shallots and pickled mustard seeds

STEAK FRITES / \$29

new york strip, herb and garlic butter, with truffle parmesan potato wedges

DESSERTS

chocolate chip toffee cookie / \$3

assorted macarons / \$3

salted caramel brownie / \$3.50

orange cranberry cheesecake / \$9

seasonal panna cotta / \$9

chocolate cremoso bars / \$9

**YOU MAY SELECT UP TO THREE ENTRÉE OPTIONS, AND IF APPLICABLE, UP TO TWO DESSERT OPTIONS FOR GUESTS TO CHOOSE FROM.

**GUEST SELECTIONS MUST BE SUBMITTED 14 DAYS PRIOR TO EVENT DATE.

**PLACE CARDS THAT INDICATE GUEST MEAL CHOICE ARE REQUIRED FOR PLATED DINNERS.