



RESTAURANT WEEK

LUNCH MENU

\$25/Person

FIRST COURSE – choose one

QUESO DIP gf

Hot chorizo, pepper jack cheese sauce, queso fresco, green onions, micro cilantro, tortilla chips

1871 CHILI

Angus steak, milk stout, pork, chipotle peppers, sour cream, red onions, cornbread muffin

SECOND COURSE – choose one

STEAK SANDWICH

Herb-marinated 8 oz new york strip steak, french onion soup-style onions, smoked provolone, garlic butter, toasted steak roll

AHI TUNA BURGER

Soy-marinated ahi tuna, napa cabbage, pickled carrots, bell peppers, scallions, sriracha-garlic aioli, toasted brioche

DESSERT

PEANUT BUTTER SNICKERS PIE v

Oreo cookie crust, peanut butter mousse, snickers pieces, whipped cream, chocolate and caramel sauce

v: Vegetarian gf: Gluten Free



RESTAURANT WEEK

DINNER MENU

\$35/Person

FIRST COURSE – choose one

QUESO DIP gf

Hot chorizo, pepper jack cheese sauce, queso fresco, green onions, micro cilantro, tortilla chips

AHI TUNA POKE

Poke-style ahi tuna, cucumber, teriyaki sauce, sesame seeds, green onion, radish, jalapeno, crispy won tons, sriracha, wasabi, pickled ginger

SECOND COURSE – choose one

SALMON BURGER

Pan-seared filet medallions, bleu cheese mashed potatoes, sautéed baby arugula, red wine demi-glace

SMOKED CHICKEN gf

Hardwood-smoked half chicken, housemade BBQ sauce, spicy maple bacon baked beans, coleslaw

DESSERT – choose one

PEANUT BUTTER SNICKERS PIE v

Oreo cookie crust, peanut butter mousse, snickers pieces, whipped cream, chocolate and caramel sauce

BAKED COOKIE DOUGH v

Chocolate chip cookie dough, caramel, chocolate sauce, vanilla bean ice cream, whipped cream

v: Vegetarian gf: Gluten Free