

Fall Restaurant Week

\$46 per person

available

September 19-23

First Course

whipped honey ricotta

spiced apple compote, candied pecans, blood orange olive oil, toasted rosemary naan

camelot chicken

coconut encrusted chicken tenders with pineapple, coconut honey mustard

oysters st. clair

caramelized onion, peppers & celery, creole spices, lump crab, garlic herb gratin

Second Course

cherry almond salad

gourmet greens, amaretto cherries, brown butter almonds, green onions, Danish blue cheese, heirloom tomatoes, red wine vinaigrette

julius caesar salad

romaine, garlic & herb croutons, parmesan reggiano, parmesan crisp, caesar dressing

roasted garlic & potato soup

cracked black pepper gruyere tuile, chili oil

Main Course

c.a.b. filet mignon

certified angus beef brand © filet mignon, topped with demi-glace and whiskey glazed pearl onions. served with garlic mashed potatoes and asparagus.

**Upgrade to 8oz Filet for an additional \$15*

chicken marsala

Free range chicken breast sauteed with sweet marsala wine, mushrooms, chicken stock & whole butter. served with garlic mashed potatoes and roasted carrots.

sage brown butter halibut

roasted butternut squash, cranberry & kale couscous, maple dijon vinaigrette.

\$1 from every restaurant week menu sold will benefit the Cincinnati Children's Hospital