



## DATE NIGHT - 2 DINE FOR \$60

START BY SHARING AN APPETIZER  
CHOOSE 2 ENTREES  
FINISH WITH SHARING A DESSERT

ADD A BOTTLE OF  
PITCH RED OR WHITE WINE  
\$30

### APPETIZERS

#### BRUSCHETTA (V)

ROMA TOMATOES MARINATED WITH GARLIC, BALSAMIC VINEGAR, ONIONS, AND FRESH BASIL. DRIZZLED WITH A BALSAMIC GLAZE. SERVED WITH GRILLED MINI CIABATTAS.

#### BACON WRAPPED JALAPENOS

FRESH JALAPENOS STUFFED WITH SPICY CREAM CHEESE. WRAPPED IN CRISPY BACON. GARNISHED WITH A BUFFALO RANCH.

#### HOUSEMADE SPRING ROLLS (V)

A MIXTURE OF CABBAGE, POTATO, CARROTS, CELERY AND ONIONS. WITH A BLEND OF SEASONINGS.

#### CHICKEN GYOZA

[5] CHICKEN AND VEGETABLE FILLED DUMPLINGS. STEAMED AND PAN SEARED. SERVED WITH SUSHI MAYO, GREEN ONIONS AND PONZU.

### ENTREES

#### CHICKEN SOUVLAKI DINNER

GRILLED AND SEASONED CHICKEN BREAST SERVED WITH TUMERIC RICE, GREEK SALAD, TZATZIKI AND A FRESH WARM PITA BREAD.

#### BRAISED BISON PARPADELLE (GF)

BRAISED BISON SHORT RIB, RED WINE, CREAM, AND GOAT CHEESE. TOSSED WITH PARPADELLE PASTA. SERVED WITH GARLIC BREAD.

#### 525 SMASH BURGER (GF)

2 HOUSE MADE PATTIES COOKED SMASHED STYLE. BACON, CHEDDAR, TOMATO, SHREDDED LETTUCE, ONIONS, PICKLES, AND BURGER SAUCE ON A BRIOCHE BUN.

#### GINGER BEEF BOWL

HOUSE MADE GINGER BEEF. SAUTEED WITH BELL PEPPERS AND ONIONS. ON TOP OF FRIED RICE AND SERVED WITH A HOUSE MADE VEGGIE SPRING ROLL.

#### CHICKEN ALFREDO (GF)

GRILLED CHICKEN BREAST, BACON, PARMESAN CHEESE, WHITE WINE, CREAMY ALFREDO SAUCE. TOSSED WITH FETTUCCINI PASTA. SERVED WITH GARLIC BREAD.

#### STUFFED BELL PEPPER (V)

ROASTED BELL PEPPER STUFFED WITH A WILD MUSHROOM, ASPARAGUS, AND PARMESAN CHEESE RISOTTO.

#### SALMON BOWL

CHIPOTLE OR TERIYAKI GRILLED SALMON, PICKLED ONIONS, CUCUMBER, CARROTS, MANARINE ORANGES, EDAMAME, AVOCADO, CABBAGE, GREEN ONION AND SESAME SEEDS. SERVED WITH JASMINE RICE.

### DESSERT

#### ITALIAN CANNOLI (V)

FRIED PASTRY STUFF WITH OUR HOUSEMADE CHOCOLATE MOUSSE. SERVED WITH WHIPPED CREAM AND BERRIES.

#### SEASONAL CREME BRULEE (V) (GF)

A SWEET AND CREAMY CUSTARD INFUSED WITH SEASONAL INGREDIENTS. TOPPED WITH A BRULEED SUGAR CRUST. ASK YOUR SERVER FOR THE DAILY FLAVOR.

#### BUMBLEBERRY CRUMBLE (V)

HOME STYLE BUMBLEBERRY CRUMBLE, TOPPED WITH BROWN SUGAR OATS. SERVED WITH VANILLA ICE CREAM AND STRAWBERRY SAUCE.

#### CHOCOLATE LAVA CAKE (V)

A DECADENT CHOCOLATE CAKE WITH A RICH MOLTEN CHOCOLATE CENTER. SERVED WITH WHIPPED CREAM AND FRESH BERRIES.

#### CHEESECAKE (V) (GF)

VANILLA CHEESECAKE SWIRLED WITH STRAWBERRY. TOPPED WITH A CHAMPAGNE MOUSSE. WITH A CHOCOLATE GRAHAM BASE. GARNISHED WITH CHOCOLATE SHAVINGS.

### ALLERGY AWARENESS

GLUTEN FRIENDLY ITEMS ARE MADE WITH GLUTEN-FREE INGREDIENTS. HOWEVER, PLEASE BE ADVISED THAT CROSS CONTAMINATION WITH GLUTEN CONTAINING PRODUCTS MAY OCCUR IN OUR KITCHEN DURING PREPARATION. PLEASE ASK YOUR SERVER FOR DETAILS. ADDITIONAL OPTIONS ARE AVAILABLE WITH MODIFICATIONS FROM OUR KITCHEN. ASK A SERVER FOR INFORMATION. LET US KNOW IF YOU HAVE A FOOD ALLERGY OR SENSITIVITY.

(VG) CAN BE MODIFIED FOR VEGANS

(GF) CAN BE MODIFIED TO BE GLUTEN FREE

(V) CAN BE MODIFIED FOR VEGETARIANS