

First Course

Choice of...

Table 13 House Salad

*field greens, red onion, heirloom tomato, cucumber, carrot,
goat cheese, roasted chickpeas, zesty herb vinaigrette*

Caesar Salad

*whole leaf hearts of romaine, roasted garlic caesar dressing,
anchovy, shaved parmesan*

Tomato Soup

creamy and savory with grilled cheese crostini

Entrees

Choice of...

Pan Seared Lemon Caper Chicken

*sautéed heirloom tomatoes and artichokes with a lemon caper butter sauce
served with mashed potatoes and house vegetables*

6oz Prime Filet Mignon

*6 oz tender and juicy prime center cut tenderloin filet with maitre d'butter
served with mashed potatoes and house vegetables*

Salmon Meuniere

*pan seared fresh atlantic salmon with a brown butter sauce
served with mashed potatoes and house vegetables*

14 oz Bone in Pork Chop

14 oz juicy bone in pork chop with braised cabbage and house made applesauce

Butternut Squash Ravioli ^V

sage, garlic, EVOO, house vegetables

Desserts

Chef's Selection