GREATPLAINS

RESTAURANT WEEK JANUARY 11 - 20, 2019

STARTERS PARSNIP BISQUE WITH TRUFFLE

crouton and chives

OR MIXED FIELD GREENS

field greens, baby romaine, beets, dried fruit, goat cheese, fine herbs, basil vinaigrette

ENTRÉES 80Z DRY AGED RIBEYE

bacon and forest mushroom spaetzle, grilled leeks, roasted cauliflower, brandy veal sauce

OR FAROE ISLAND SALMON

butternut squash risotto, broccolini with garlic, lemon-caper butter sauce

DESSERT S'MORES IN A JAR

housemade marshmallow fluff, chocolate ganache, graham cracker, white chocolate drizzle

\$33 PER PERSON

Cash and credit card payments only.

