

# REGIONAL AMERICAN CUISINE - SPRING 2025

\$20 PER PERSON (INCLUDES 8.25% TAX)

DINNER SEATINGS: 7:00PM  
TUESDAYS FEBRUARY 18 THROUGH MAY 6

LUNCH SEATINGS: 11:15AM, 11:30AM, 11:45AM  
WEDNESDAYS & THURSDAYS FEBRUARY 19 THROUGH MAY 8

**WE WILL BE CLOSED THE WEEK OF MARCH 31 FOR SPRING BREAK**

TO MAKE RESERVATIONS, PLEASE VISIT OPEN TABLE. RESERVATIONS OPEN 14 DAYS  
PRIOR TO YOUR CHOSEN DATE.

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## Alaska

*February 18 through February 27*

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### SOUP

FISH CHOWDER  
OR  
SOUR RED CABBAGE AND BEET

### SALAD

ARUGULA, PEARS, BLUE CHEESE, WALNUTS,  
CIDER VINAIGRETTE  
OR  
ROMAINE, SPINACH, BLUEBERRIES, BACON,  
GOAT CHEESE, ALMONDS, YOGURT DRESSING

### ENTREES

PLANKED SALMON, ROASTED FENNEL, YUKON  
MASH, NORTHWEST VEGETABLES, DILL BUTTER  
OR  
SAUTÉED BONELESS PORK CHOP, ROASTED  
VEGETABLE-BARLEY, BLACKBERRY REDUCTION

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## Menu Three

TBA

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## New York

*March 4 through March 20*

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### SOUP

MATZO BALL  
OR  
FRENCH ONION

### SALAD

ITALIAN ANTIPASTI SALAD  
OR  
WEDGE SALAD, THOUSAND ISLAND DRESSING

### ENTREES

GRILLED FLAT IRON STEAK, POTATO PUREE,  
CREAMED SPINACH, CRISPY SHALLOTS,  
BORDELAISE SAUCE  
OR  
SAUTEED WHITEFISH, CRISPY GARLICKY  
CROUTON WITH MANHATTAN-STYLE CLAM  
CHOWDER RAGOUT

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## Menu Four

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