

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.

Alaska

February 18 through February 27

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

Southeastern Coast
March 25 through April 17

SOUP

CHARLESTON STYLE SHE CRAB BISQUE
OR
BLACK EYED PEA, & GREEN CHILE CHICKEN STEW

SALAD

SHAVED KALE, BRUSSELS SPROUTS, CANDIED
PECANS
OR
SPINACH, ARUGULA, GRAPEFRUIT, FENNEL

ENTREES

ALMOND-HERB CRUSTED WHITEFISH, SWEET
POTATO SUCCOTASH, GREEN BEANS, CITRUS
BUTTER
OR
SPICE RUBBED PORK, CAROLINA RICE PILAU,
GREENS, BRANDIED PEACH COMPOTE

New York

March 4 through March 20

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

Southwestern US
April 22 through May 8

SOUP

NAVAJO THREE SISTER SOUP
OR
CHICKEN CHILE COLORADO

SALAD

RUSTIC QUINOA SALAD, CHIPOTLE DRESSING
OR
ARIZONA CHOPPED SALAD

ENTREES

PORK CARNE ADOVODA WITH MEXICAN RICE
AND SOUTHWEST VEGETABLES
OR
TORTILLA-CRUSTED WHITEFISH, VEGETABLE &
POTATO RAGOUT, COWBOY CAVIAR