
FIRST COURSE

Lobster Bisque

lobster, crème fraîche, puff pastry

House Caesar

roasted garlic, anchovy dressing

Blistered Shishitos

yuzu-miso aioli, cashews, togarashi granola

MAIN COURSE

Little Greens Salad

toasted sunflower seeds, goats feta, radish, green goddess
option to add grilled chicken

Beer-Battered Fish & Chips

lemon-caper tartar, house slaw

Southwest Power Bowl

wild rice, avocado, black beans, roasted corn & tomatoes

State Street Burger *

*white cheddar, bacon, caramelized onions,
b&b pickles, secret sauce, english muffin*

Spicy Chicken Sandwich

slaw, b&b pickles, ranch aioli, hot sauce, brioche

DESSERT

Chocolate Pots de Crème

salted caramel, chantilly, almond biscotti

Ice Cream Trio

vanilla, chocolate, strawberry

\$40 per person