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# THREE-COURSE DINNER MENU

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\$32

## | STARTERS |

**KALE & QUINOA SALAD** pecans, cranberries, Granny Smith apple, sweet potato and Manchego, citrus vinaigrette

**WILD MUSHROOM SOUP** truffle, chives

**CAESAR SALAD** chopped romaine, parmesan croutons, applewood bacon

## | MAINS |

**REDS® FLASH ROASTED CHICKEN (½ CHICKEN)**

Served with broccoli & cheddar with smoked serrano pepper & sesame seeds, double roasted russet potatoes

**SEARED SALMON ROMESCO** roasted tomato and almond puree, succotash, fingerling potatoes, triple crunch beurre blanc

**CHIPOTLE SIRLOIN** 7oz sirloin topped with goat cheese butter

## | DESSERT |

**FRESH BAKED APPLE PIE** traditional pie crust with granny smith apples and oatmeal crumble. Served with our house churned bourbon vanilla ice cream

**JAPANESE CHEESECAKE** souffle style cheesecake, matcha powder, torched lemon curd

**HOMESTYLE BROWNIE** freshly baked brownie, vanilla mousse, salted sponge toffee, brulee orange



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SCRATCH KITCHEN

We recognize that health and safety are important concerns for our guests. If you have an allergy or sensitivity, please let your server know. We do not assume responsibility for a particular sensitivity or allergy to any food provided at our restaurants. We cannot control or eliminate the possibility or risk of cross-contamination in our kitchens or products supplied to us by our suppliers. If you have any questions or concerns, please speak to the Manager. Taxes not included. (RMT\_04/17)