



RESTAURANT WEEK 2019 LUNCH

FIRST COURSE

CAESAR SALAD

shaved parmesan, toasted garlic croutons

COOL RIVER SALAD

Granny Smith apple, Danish bleu cheese, candied pecans,
maple vinaigrette

WEDGE SALAD

Neuske's applewood smoked bacon, tomato, red onion,
creamy bleu cheese dressing

SOUP OF THE DAY

SECOND COURSE

HONEY GLAZED ATLANTIC SALMON

molasses bourbon butter, crispy fingerling potatoes

GINGER SOY SMOKED CHICKEN

coconut-lemongrass whipped sweet potatoes, garlic glazed Broccolini

10 oz CHOPPED SIRLOIN

brandy peppercorn jus, sautéed mushrooms & sweet onion,
loaded baked potato

25.00

excludes beverage, tax & gratuity

FEATURED COCKTAILS

COME AND TAKE IT

Garrison Brothers Bourbon, Carpano Antica Sweet Vermouth,
Gran Marnier, Truth Aromatic Bitters, blackberry, orange peel 14.00

MEANT TO TEA

Garrison Brothers Bourbon, sweet tea syrup, club soda 14.00