



FRIDAY SEPTEMBER 13TH AT 7PM PRIME NIGHT

FIRST COURSE

Antipasto

Stationary Antipasto Board and Wine tasting upon arrival.

SECOND COURSE

HCF Heirloom Tomatoes, Fresh Burrata, Basil drizzled with Aged Balsamic and olive oil.

MAIN COURSE

Herb Rubbed Prime Pork Chop on a bed of Roasted Marbled Potatoes, Carrots and Hill Creek Farms Greens.

DESSERT

Hill Creek Farms Apple Pie served with Vanilla Bean Ice Cream.

4 Course Fixed Menu Starting @ \$34.95

Tax & 20% Gratuity will be added to bill automatically