

3 for \$30*

Join us for a special menu feature at a fantastic price. Enjoy three delicious courses, including choice of an appetizer, entrees and dessert for only \$30.

starters

ceasar salad

crisp romaine, house-made creamy garlic dressing, parmesan padano cheese shavings, double-smoked bacon lardons, potato rosemary crouton

beet variation

variety of beets, mixed greens, fried goats' cheese, toasted pumpkin seeds, maple walnut dressing

entrées

new york striploin

8oz steak, garlic butter rosette, fresh seasonal vegetables, herbes de provence fingerling potatoes

chicken roulade

bacon and leek wrapped chicken breast stuffed with cremini mushrooms and fontina cheese, cherry tomato, spinach, fresh house-made pappardelle pasta, espresso marsala cream sauce

lemon truffle pasta

fresh pappardelle pasta, ten spring vegetables sautéed with a light lemon truffle oil

chef's feature of the day

dessert

choice of one of our house-made mini desserts

coffee and tea included

Early seating starting October 1
Dine from 5:00pm to 6:00pm Sunday through Thursday
Price is per person for three courses. Tax/grat. extra.
Dine in only. Please call for reservations.



vegetarian



gluten free



Pottery signature

please advise your server of any food related allergies

gratuities and taxes not included. subject to change without notification.