

# KENOSHA restaurant week

February 24-March 3, 2024

## \$40 Dinner

(Value: up to \$55)

### Starters / Appetizers – Choose One:

#### **Warm Kale Parmesan Dip**

Sautéed kale, cream cheese and fresh shaved Belgioioso American Grana served with carrot sticks and sliced grilled Wildflour country bread

#### **Brie Crostini**

Grilled sliced Wildflour Baguettes topped with Schroeder Kase triple cream Brie, Filthy Black Cherry Syrup and micro greens

#### **House Salad & Cup of Soup**

Small side salad and soup of the day

### Entrées – Choose One:

#### **Beef Fettuccine**

House made fettuccine tossed with ground beef tenderloin and cream sauce topped with Belgioioso American Grana and served with a side of garlic bread

#### **Wisconsin Beer Battered Cod**

Served with house made roasted applesauce, twice cooked hand cut fries, and cabbage & carrot slaw

#### **Vegan Sweet Rice Cake**

Gluten free flour dredged risotto cake topped with spicy carrot cabbage mango slaw and maple bourbon reduction

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## Desserts – Choose One:

### Key Lime Tart

House made key lime tart with graham cracker crust, topped with Sassy Cow whipped cream and lime zest

### Ice Cream Sundae

Single scoop Wisconsin vanilla ice cream topped with chocolate ganache, warm caramel sauce, house-made whipped cream and mint

### Dessert Cocktail (Choose One)

Chocolate Covered Banana Martini / Bourbon Cream Mudslide /  
Bad Sweater Old Fashioned / Amanda-Mosa

Tax and hospitality charge not included

