

STARTER

OVER THE RAINBOW SALAD
greens / bacon / corn / tomatoes
garlic croutons / lemon honey vinaigrette

BAKED POTATO SOUP
bacon / wisconsin cheddar / spring onions

MUSHROOMS
herbed cream cheese / panko
parmigiano reggiano

HAND BREADED CHEESE CURDS
house-made marinara / ranch

ENTRÉE

CAVATAPPI PRIMAVERA
cherry tomatoes / garlic / red onions / spinach
basil pesto / roasted red peppers / reggiano

BRAISED SHORT RIBS
mashed baby reds / crispy brussel sprouts / braising jus

GRILLED SALMON*
house seasoning / wilted spinach / wild mushrooms
grilled orange / citrus beurre blanc

THAI CHICKEN LETTUCE WRAP
ginger / jicama slaw / avocado
sesame sauce / chili vinaigrette

DESSERT

LAYERED KEY LIME PIE
lime whipped cream

BROWNIE CARAMEL CHEESECAKE
chocolate drizzle / fresh berries

Pick one of each for a \$35 DINNER per person. Beverage, tax, and gratuity not included. No splitting or sharing.
Not valid with other promotions. 20% gratuity added to parties of 7 guests and larger.
Thank you for joining us!

* Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



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