



**EAT DOWNTOWN**  
Duluth Restaurant Week  
**FLAVORS OF FALL**



**\$25 Dinner**

**4:00pm-9:00pm**

**First Course**

*-choose one-*

**LOBSTER BISQUE SOUP OR HOUSE SALAD**

---

**Second Course**

*-choose one-*

**PRIME RIB DIP**

Slow-roasted, thinly carved prime rib stacked high on our grilled ciabatta roll with caramelized onions and Swiss cheese. Accompanied with creamy horseradish and a rich au jus. Served with our seasoned hand-cut fries.

OR

**BLEU CHEESE STUFFED SHRIMP**

Five colossal shrimp hand-stuffed with bleu cheese and rolled in Japanese breadcrumbs. Paired with a wild rice pilaf and accompanied with grilled asparagus spears.

OR

**BLACKENED ROQUEFORT MEDALLIONS**

Tenderloin medallions blackened and served on house-made crostinis with melted Roquefort cheese and drizzled with a balsamic glaze.

Paired with our hand-cut fries.

OR

**COCONUT SHRIMP**

Five succulent shrimp, rolled in our signature snow-white coconut batter and fried to a crispy golden brown. Paired with a wild rice pilaf and accompanied with grilled asparagus spears.

---

**After Dinner...**

Chef's Choice Dessert

*Prices exclude beverages, tax and gratuity*



GREATER DOWNTOWN COUNCIL