

Throwback Thursdays

Experience the evolution of Chaz's
popular weekly special with a
two-course dinner paired with a
classic cocktail or a glass of wine.
40 per person

Starter

Shrimp Cocktail

Butter Poached Shrimp, Cocktail Sauce.

Soup of the Day

Served Tableside with Accompaniments.

Fall Panzanella

Roasted Winter Squash, Shaved Turnips,
Blistered Red Onion, Tuscan Kale, Shaved Speck,
Sage Parmesan Croutons, Golden Raisin Puree,
Louisburg Apple Cider Vinaigrette.

Main

Amish Chicken^N Ways

Pan Roasted Breast,
Herb Breaded Fried Confit Leg,
Artichokes, Hearts of Palm,
Spinach, Chardonnay Cream Sauce.

Pan Roasted Salmon*

Scottish Salmon, Warm Soba Noodles,
Marinated Mushrooms,
Sweet Soy and Truffle Dressing,
Sesame Seeds, Baby Bok Choy.

Heart of Ribeye*

12 oz. Ribeye Sliced, Creamy Polenta,
Braised Tuscan Kale, Sauce Burgo.

Dessert

Vanilla Crème Brûlée

Burnt Sugar Crust, Sweet Tea Blackberries.

Chocolate Fondant

Chocolate Cream Filling, Chocolate Ganache.

Wine or Cocktail

Your Choice of a Glass of
Sommelier Selected Red or White Wine

Or Choice of Cocktail

Tom Collins

Boodles Gin, Lemon, Simple Syrup, Soda.

Cosmopolitan

Tito's Vodka, Fresh Lime, Cranberry.

KC Manhattan

Rieger Whiskey,
Carpano Antica Vermouth, Bitters.

*Contains or may contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.

A 22% gratuity will be added to parties of 6 or more.

This menu may not be available on Holidays or Special Events.

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