Fresh Sheet

PRESENTED BY
Chef Raymond Torres

Chef's rotating specials, available while supplies last
Ask your server about our soup of the week!

MAINS

Slow-Braised Beef Pot Roast $29

Tender, slow-braised beef pot roast nestled over creamy whipped potatoes, accompanied by delicately glazed carrots and finished with a rich, savory white pepper gravy.

Oven-Roasted Salmon $32

Delicately oven-roasted salmon served alongside creamy whipped potatoes and glazed carrots, finished with a velvety white wine and lemon cream sauce.

SWEET

Holiday Pie French Toast $18

Celebrate the nostalgic flavors of holiday baking with our stuffed brioche French toast. One hearty slice of thick-cut brioche, cut into two delicate triangles & filled with a rotating holiday pie-inspired filling. Finished with thoughtfully paired seasonal accompaniments.

Check the back for the weekly flavor lineup!

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Flavors

Weekly schedule for the Holiday Pie French Toast Fillings

Nov.20-22
Apple Pie
Warm cinnamon-spiced apple compote and whipped cream, finished with cranberry-maple syrup and a dusting of powdered sugar.

Nov.27-29
Pumpkin Pie
Silky spiced pumpkin custard filling, complemented by maple whipped cream and a touch of cinnamon.

Dec.4-6
Cherry Pie
Sweet-tart cherry compote layered with vanilla whipped cream, finished with a delicate cherry reduction.

Dec.11-13
Cranberry-Orange Pie
Bright cranberry-orange compote paired with vanilla cream, finished with a citrus-infused maple drizzle.

Dec.18-20
Eggnog Custard Pie
Rich, velvety eggnog custard accented with warm nutmeg, finished with vanilla whipped cream and a delicate dusting of holiday spice.

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