

# THE COOK & BUTCHER DINNER EXPERIENCE FOR TWO \$150

### Starter

Caesar Salad house baked croutons, whole roasted garlic, fresh parmesan

## Main Event

Surf n Turf Share Board 10 oz dry aged NY strip, 2 Atlantic lobster tail, jumbo shrimp, pan seared sea scallops, black iron mac n' cheese, crab infused hollandaise.

## Dessert

Warmed Cast Iron Peanut Butter Cookie vanilla bean, dutch chocolate ice cream.

#### THE SIP

#### Charcuterie Caesar

local stillhead vodka, skewer local cheese and cured meat, breadstick & pickle \$14

# Quill Q Red Orchard Spritz

Blue Grouse red wine, sparkling soda, orchard fruit juice \$12