



Downtown Cincinnati Restaurant Week 2018

\$45

FIRST COURSE

Tropical Ceviche

Plantain Tostones

Prime Tartar

Certified Angus Beef®

Egg Yolk, Crostini

SECOND COURSE

Silver Streaked Striped Bass

Light Cajun Seasoning, Shrimp, Aged Cheddar Stone Ground Grits, Corn Salsa

Cajun Berkshire Bone-In Pork Tenderloin

Brown Sage Sweet Potato Gnocchi, Maple Bacon Brussels

Dry Aged Prime Ohio Lamb Chops

Heirloom Rainbow Carrots, Goat Cheese Mash, Red Wine Demi

8oz Filet

Certified Angus Beef®

Roasted Shallot Mash, Julienned Vegetables, Red Wine Demi

12oz Dry Aged Prime Ribeye

Certified Angus Beef®

42 Day Dry-Aged, Sautéed Wild Mushrooms, Caramelized Onions

THIRD COURSE

Deconstructed Peach Cobbler

Loveland Sweets Peach Ice Cream, Crumble Topping

Grippe's Pretzel Crusted Triple Chocolate Brownie

Loveland Sweets Salted Caramel Chip Ice Cream, Chocolate and Caramel Sauces

Key Lime Pie

Graham Cracker Crust, Fresh Whipped Cream