



ALICE'S TABLE



DINNER

THE TOWER BURGER

6oz Black Angus Burger, Vermont Cabot Cheddar, Bacon, Maple Apple Drizzle, Little Leaf Lettuce, Tomato, and Red Onion on an Artisan Roll.
Served with Fries and Pickle Spear.

\$22

THE JAY STATLER CHICKEN

Pan-Seared Statler Chicken Breast served with Chicken Jus, Boursin Cheddar Smashed Potatoes, Sautéed Squash and Zucchini.

\$32

FAROE ISLAND SALMON

Blackened 6oz Faroe Island Salmon Filet served with Creamy Dijon Sauce, Rice Pilaf, Sautéed Squash and Zucchini.

\$36

DRY-AGED NEW YORK STRIP STEAK

Grilled 12oz Dry-Aged New York Strip Steak served with Boursin Cheddar Smashed Potatoes, Asparagus, and an Herbed Sea Salt Compound Butter.

\$44

PAPPARDELLE BOLOGNESE

Ground Beef, Pork, and Mirepoix slowly cooked in a Robust Tomato Sauce served with Pappardelle Pasta, Shaved Parmesan and Crispy Prosciutto

\$30

BRAISED OSSO BUCCO

Veal Shanks braised in a Beef Broth topped with Gremolata served over Boursin Cheddar Smashed Potatoes and Asparagus.

\$42

PORTOBELLO WELLINGTON

Portobello Cap stuffed with Wilted Spinach, Caramelized Onions, Roasted Red Peppers and wrapped in Puff Pastry. Served with Leafy Green drizzled with Olive Oil and a Balsamic Reduction.

\$30

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.
A 9% meals tax will be added. There is a 20% service charge for parties over 8 people.