

DINNER FOR TWO

CHOOSE A STARTER, ENTREE, & DESSERT FOR \$75

STARTERS

24's Wedge Salad **GF**

Iceberg Lettuce, Tomatoes, Red Onion,
Blue Cheese, Bacon & Blue Cheese Dressing

Greek Salad **V GF**

Iceberg Lettuce, Feta, Tomato, Chickpea,
Olives, Red Onions, Cucumber

Cup of Soup of the Day

Chef's Daily Whim, Fresh & Always
Made in Small Batches

Cup of French Onion Soup

Beef Stock, Cognac, Caramelized Onion,
Croutons, Provolone

ENTREES

Half Chicken **GF**

Green Garlic & Leek Salsa, Lemon Butter,
Smashed Potato

Short Rib Ragu

Campanelle Pasta, Shaved Parmesan, Chives

Bourbon Glazed Salmon

8oz Salmon Filet, Maple Bourbon Glaze,
Creamed Spinach, Acorn Squash

DESSERTS

Dark Chocolate Cake

Whipped Chocolate Crème, Vanilla Chantilly

Classic Crème Brûlée

Vanilla Bean Custard, Caramelized Sugar

Seasonal Cheesecake

Crustless Soufflé-Style, Whipped Cream

WiFi: 24MiddletonBistroGuest || PW: 24MiddletonGuest!

V Vegetarian **VE** Vegan **GF** Gluten Free

Gratuity of 20% will be added to parties of 6 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. There is risk associated with consuming raw oysters. If you have chronic illness of the live, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.