



Restaurant Weeks Menu 2024

Three courses for \$32 per person

First Course

Bacon & Onion Flatbread

Applewood smoked bacon, caramelized onions, garlic, and olive oil baked on flatbread with mozzarella cheese.

Bruschetta

Fresh mozzarella, tomatoes, basil, garlic, and olive oil served on toasted crostini.

Southwestern Egg Rolls

Grilled chicken, black beans, corn, pepper jack cheese, and cilantro fried in a crispy flour tortilla and served with a chipotle ranch sour cream.

Second Course

Ipp's Wedge

Iceberg lettuce topped with applewood smoked bacon, black Mission figs, walnuts, gorgonzola, and a creamy ranch.

Caprese

Vine ripe tomatoes, fresh mozzarella, and basil with olive oil and balsamic reduction drizzle.

House Salad

Mix of iceberg and romaine with tomatoes, cucumbers, mozzarella cheese, and house made croutons—your choice of dressing.

Caesar Salad

Romaine topped with shaved romano cheese, house made croutons, and a creamy Caesar dressing.

Third course

Chicken Seville

Sautéed chicken served on angel hair tossed with prosciutto, gorgonzola, black mission figs, arugula, and butter. Finished with a blood orange infused extra virgin olive oil and balsamic glaze.

Gnocchi Benito

Asiago stuffed potato gnocchi tossed with prosciutto, fresh tomatoes, basil, butter, and romano cheese.

Burrata Ravioli

Creamy ricotta and burrata cheese ravioli filled with sweet corn and basil served with a roasted red pepper sauce.