Monday, September 15 – Sunday, September 20, 2026
Wilmington and the Brandywine Valley

Brandywine Prime

~ Dinner • $55 ~

Appetizer

- Seasonal Salad - watermelon, feta, cucumber, arugula, spinach, fig-balsamic vinaigrette
- Chopped Iceberg Wedge - tomato, crisp bourbon braised bacon, blue cheese, cucumber, creamy blue cheese dressing
- Grilled ½ Romaine Wedge - romaine, brioche croutons, Reggiano cheese, creamy garlic dressing
- Burrata+Heirloom Tomato - pesto, nut + seed dukkha, house made crackers
- Cup of Seasonal House Made Soup
- Tuna Tartare * - Avocado, soy marinated onions, tortillas, wasabi
- Grilled Pacific Octopus
- Skillet Meatballs - house made blend of chuck, prime and wagyu, aged provolone, marinara

Entrée

- Cured Citrus Canadian King Salmon - basil puree, fingerling potatoes, tomato jam
- House Made Seasonal Pasta - Local mushroom ravioli-parmesan-truffle cream
- Forever Braised USDA Prime Beef Short Ribs-garlic mashed potatoes, honey glazed carrots
- 14 oz. Prime Pork Chop *or* Center Cut Black Angus 6 oz. Filet Mignon *or* 28 Day Dry-aged 12 oz. Black Angus NY Strip Center Cut - with Haricot vert, garlic mashed potatoes, cabernet reduction
- Wagyu Flatiron Steak Frites - garlic aioli, cabernet reduction

** Please check directly with each restaurant to confirm menu items, hours & reservations.*
** No substitutions or alterations*
** Consuming raw or undercooked meat, poultry, dairy, or seafood may increase your risk of a food borne illness*

- House Made Lobster Ravioli - Shrimp, lobster, crab, roasted garlic cream

Dessert

- Flourless Belgium Chocolate Torte - dense, rich tort, chocolate ganache
- Apple Cobbler-vanilla ice cream
- Butter Cake-caramel sauce
- Bourbon Crème Brûlée (GF-without the cookie) - Italian style nutty biscotti

** Please check directly with each restaurant to confirm menu items, hours & reservations.*
** No substitutions or alterations*
** Consuming raw or undercooked meat, poultry, dairy, or seafood may increase your risk of a food borne illness*