

RESTAURANT WEEK

\$30 PER DINER

Price excludes tax, gratuity, and beverages.

Available for dine-in and carry-out only.

FIRST COURSE

CHOOSE ONE

HUB SALAD **gfr** artisan greens, sweet curried almonds, cranberries, gorgonzola, red onion vinaigrette

CRISPY BRUSSELS SPROUTS the Hubbard classic - crispy sprouts, red wine reduction

SECOND COURSE

CHOOSE ONE

SALMON **gfr** South Coast seasoned salmon filet, sweet bacon haricot vert, Amish white cheddar grits, lobster butter sauce

RIGATONI **vr** roasted tomato, mushrooms, spinach, garlic, red pepper flake, e.v.o.o., ricotta salata, kalamata olives // prepared vegan upon request

FILET MIGNON* **gfr** 5oz bleu cheese crusted beef tenderloin filet, herb mashed potatoes, sautéed lacinato kale

THIRD COURSE

CHOOSE ONE

STRAWBERRY UPSIDE DOWN CAKE served warm with local triple vanilla ice cream

ORANGE-CHOCOLATE TRUFFLES rich bittersweet chocolate & orange ganache

HUBBARD
BAR AND GRILLE

gfr prepared gluten free upon request **vr** prepared vegetarian upon request

Please Note While we offer gluten free items, our kitchen is not gluten free.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially with certain medical conditions.