

RESTAURANT WEEK [614]

\$45 Per Diner • Available January 27 - 31

Price excludes tax, gratuity, and beverages. For dine-in only.

Ask your server about gluten free options

First Course

CHOOSE ONE

Broccoli Cheddar Soup

Hub Salad mixed greens, bleu cheese crumbles, dried cranberries, roasted pecans, red onion vinaigrette

Crispy Brussels Sprouts *the Hubbard classic* - crispy sprouts, red wine reduction

Caesar Salad romaine, parmesan, sun-dried tomatoes, croutons, housemade dressing

Second Course

CHOOSE ONE

Pan-Seared Salmon*

creamy mushroom & herb risotto, sautéed green beans

Short Rib Pappardelle with roasted carrots, tomatoes, onions, fresh basil, parmesan

Honey Garlic Pork

Tenderloin with whipped Yukon potatoes, sautéed green beans, caramelized onions, garlic honey glaze

Petit Filet* with whipped Yukon potatoes, green beans, bourbon demi glaze

Third Course

CHOOSE ONE

Apple & Pear Upside Down Cake
caramel drizzle, fresh whipped cream

Chocolate & Berry Mousse
layers of whipped chocolate and berry preserves with fresh whipped cream

HUBBARD

BAR & GRILLE

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

Please Note: While we offer gluten free items, our kitchen is not gluten free. Let your server know of any allergies or dietary restrictions when ordering. The following major food allergens are used as ingredients in our kitchen: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please ask your server for more information about these ingredients.