

# 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

**Honey Garlic Pork Tenderloin** with whipped Yukon potatoes, sautéed green beans, caramelized onions, garlic honey glaze

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

**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.