

RESTAURANT WEEK [614]

\$45 Per Diner • Available July 21 - 25

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

Ask your server about gluten free options

First Course

CHOOSE ONE

Short Ribs & Shrimp braised beef short rib, sautéed shrimp, white cheddar grits, tomato jus

½ Truffle Ricotta Flatbread herb whipped ricotta, prosciutto, cherry tomatoes, arugula, balsamic drizzle, truffle oil

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

Summer Salad mixed greens, avocado, local sweet corn, cherry tomatoes, red onion, creamy chili honey dressing

Second Course

CHOOSE ONE

Spicy Chorizo Penne sautéed jalapeños, peppers, onions & corn, creamy roasted red pepper sauce

Pan-Seared Summer Salmon* basmati rice, sautéed zucchini & yellow squash, sweet & sour aioli drizzle

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

hubbardgrille.com • 793 N High St • 614.291.5000

 /HubbardGrille  @HubbardGrilleShortNorth

*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.