



Thank you for dining with us today. In accordance with State and Local requirements for reopening, we have implemented a COVID-19 Protection Plan. Please review our plan which has been put in place to prevent the spread of COVID-19 amongst our employees and guests. Your safety is our priority.

COVID-19 PROTECTION PLAN

- All employees serving our guests will wear face masks and gloves at all times.
- Social distancing will be practiced by servers whenever possible.
- All employees are to wash their hands at least once per hour, with soap and water, scrubbing for at least 20 seconds.
- All employees are to wash or sanitize their hands before and after putting on face masks.
- All employee face masks will be washed or discarded after every shift.
- Prior to every scheduled shift, it is the employee's responsibility to self-screen at home. This includes temperature and/or symptom checks using CDC guidelines.
- If an employee is sick or exhibiting symptoms of COVID-19 they are to stay home.
- All tables have been positioned at least six feet apart.
- Maximum number of guests per table will be limited to six people.
- Only one person at a time will be allowed to view our display cases.
- All tables and chairs will be disinfected after each use.
- All paper menus, single-use serving plates, bowls, cups and utensils will be discarded after every use.

- All condiments will be served in single-use, disposable containers.
- All equipment and work surfaces will be disinfected daily.
- All kitchen staff will wear disposable, impermeable aprons at all times.
- Advanced air filters have recently been installed to ensure ideal airflow when air conditioning units are on.
- Hand sanitizer is available to all guests and employees.