

SOUPS

FRENCH ONION	cup	7	SOUP DU JOUR	cup	6
Beef broth, onions, ciabatta croutons, gruyere	bowl	9	Chef inspired and prepared fresh daily	bowl	8

SHARABLES

CHARCUTERIE BOARD	19
Rotating selection of fine meats, fermented vegetables, mustard seeds, cornichons	
ROASTED CARROT HUMMUS	10
Carrots, Roasted Onion, Za'atar spice pita	
ARTISAN CHEESE BOARD	17
Selection of four cheeses, fig jam, sage-infused honey, pecans, assorted crostini	

BIG GREENS

POACHED PEAR SALAD	13
Bosc poached pears, buttercrunch lettuce, spiced walnuts, bleu cheese crumble, pickled red onion	
FILET & WEDGE	22
Iceberg lettuce, tomatoes, bacon, crispy onions, blue cheese dressing, fire grilled tenderloin	
CHILLED CURRY POWERBOWL	12
Curried chickpeas, quinoa, roasted sweet potatoes, zucchini, braised kale, avocado, creamy vinaigrette	
MARINATED BEET SALAD	12
Red and gold beets, whipped chevre, blood oranges, fennel, candied pine nuts, vincotto	

STARTERS

TUNA TARTAR	15
Yellowfin tuna, pineapple, Asian vinaigrette, Togarashi Kennebec potato chips	
FRITO MISTO	10
Fried cauliflower, broccoli, onion, carrots, garlic, creamy herb dipping sauce	
MUSSELS DIAVOLO	13
Sauteed PEI mussels, oil, garlic, chilies, tomato broth	
CALAMARI	12
Fried tubes and tentacles, olives, sundried tomatoes, lemon, basil aioli	

BURRATA SALAD	17
Burrata, red pepper Panzanella, crostini, basil	
HOUSE MIXED GREENS	entrée 9
Mixed greens, cucumbers, carrot, radish, House vinaigrette	side 6
HOUSE CAESAR	entrée 9
Romaine, shaved parmesan, croutons, house dressing	side 6

ADD PROTEIN TO ANY SALAD
(grilled or blackened)

Salmon	\$ 8	Hanger Steak	\$12
Chicken Breast	\$ 6	Gulf Shrimp	\$12

ENTREES

SEARED DIVER SCALLOPS	39
Beluga lentils, pancetta, julienned vegetable salad, sherry gastrique	
HOUSE—MADE GNUDI	23
Butternut squash, shiitake mushrooms, pancetta, brussels sprouts, goat cheese fondue	
SESAME CRUSTED YELLOWFIN TUNA	30
Carrot-ginger puree, wakame salad, soy reduction drizzle	
LASAGNA AL FORNO	21
House-made pasta, beef ragu, parmesan, mozzarella, ricotta, marinara	
CHICKEN CACCIATORE	21
Roasted bone-in chicken, tomatoes, Castelvetrano olives, mushrooms, onions, redskin potatoes, Evoo	

BUTCHER'S BLOCK

ALL MEATS ARE USDA CHOICE AND SERVED ALA CARTE. CHOOSE A SAUCE, TOPPING, CRUST AND SIDES.

CENTER CUT FILET MIGNON Six Ounces	34
BONE-IN RIBEYE Twenty-One Ounces	60
NY STRIP Sixteen Ounces	31
BONE-IN PORK CHOP Fourteen Ounces	23
AIRLINE CHICKEN Eight Ounces	14
SALMON FILET Six Ounces	9

STEAK TEMPERATURES	
BLUE - Slightly seared outside, very red cool center	}
RARE - Seared outside, cool red center	
MEDIUM-RARE - Seared outside, warm red center	
MEDIUM - Seared outside, warm pink center	
MEDIUM-WELL - Seared outside, slightly pink center	
WELL-DONE - Cooked throughout, no pink	

SAUCES: BERNAISE | 3, HOUSE STEAK | 3, MUSHROOM CONSERVA | 4, HORSERADISH CREMA | 3, WINTER PESTO | 2
TOPPING: TRUFFLE BUTTER | 4, GARLIC CHIVE BUTTER | 2, CRAB OSCAR | 1B
CRUSTS: PEPPERCORN CRUST | 2, BLEU CHEESE CRUST | 2

SIDES

CREAMED SPINACH sauteed spinach, cream cheese, garlic, onions, mozzarella, parmesan	7
ASPARAGUS sauteed, lemon juice, garlic oil, parmesan reggiano	7
BRUSSELS + PANCETTA + PICKLED ONION roasted	7
POTATO PUREE russet, cooked, mashed	6
POTATO AU GRATIN russet, onions, cream, breadcrumbs, parmesan	6
BAKED POTATO russet, sour cream	6
FRENCH FRIES served with ketchup	5

WINTER COCKTAILS, BEERS & WINES

HANDCRAFTED COCKTAILS

WINTER OLD FASHIONED	\$13
Woodford Reserve, Orange Bitters, Smoked Cinnamon garnished with Candied Orange Peel and Luxardo Cherry	
MERRY JALAPENO-RITA	\$11
Hornito's Silver Tequila, Fresh Lime Juice, Agave Nectar, Cranberry Juice and Jalapeno	
NUTS & BERRIES	\$11
Frangelico, Chambord, Heavy Cream garnished with Raspberries	
APPLE PIE MULE	\$11
House-infused Cinnamon Apple Vodka, Ginger Beer garnished with Apple Slice and Cinnamon Stick	
COLD BREW TINI	\$12
Tito's Vodka, Kahlua, Cold Brew garnished with a Coffee Bean	

DRAFT BEERS

MILLER LITE	\$3.75	GREAT LAKES CHRISTMAS ALE	\$5.25
STELLA ARTOIS	\$5.25	YUENGLING	\$4.75

WHITE WINES

SPARKLING	BOTTLE GLASS	
La Transa, Prosecco, Veneto	38	12
Mumm Champagne, France	96	
PINOT GRIGIO/PINOT GRIS	BOTTLE GLASS	
Santi Apostoli, Italy	36	9
Jules Taylor, Pinot Gris, New Zealand	44	
SAUVIGNON BLANC	BOTTLE GLASS	
Geisen, Marlborough	28	7
Groth, Napa	46	
CHARDONNAY	BOTTLE GLASS	
California Republic, California	36	9
Athena, California	30	7.5
Stag's Leap "Karia", Napa	72	
Quilt, Napa	60	

RED WINES

PINOT NOIR	BOTTLE GLASS	
J Vineyards, Monterey County	60	15
Belle Glos "Clark & Telephone", SMV	80	20
MERLOT	BOTTLE GLASS	
Trig Point, Alexander Valley	46	
MALBEC	BOTTLE GLASS	
Gauchezco, Mendoza	48	12
ZINFANDEL	BOTTLE GLASS	
R&B Swingsville, Contra Costa	50	12
Mount Peak Rattlesnake, Monte Rosso	90	
Orin Swift "8 Years in the Desert", Napa	95	
RED BLEND	BOTTLE GLASS	
Colossal Reserva, Portugal	24	9
Bookwalter Notebook, Columbia Valley	28	
The Prisoner, Napa	95	
Gabrielle "Juxtaposition", Napa	115	
CABERNET SAUVIGNON	BOTTLE GLASS	
Liberty School, Paso Robles	32	8.5
59 Prime, France	32	9
Austin Hope, Paso Robles	70	18
The Prisoner "Unshackled", California	58	17
Orin Swift, Palermo, Napa	112	
Trinchero Mario's Reserve, Napa	100	
OTHER REDS	BOTTLE GLASS	
Johnny Q Petite, Syrah, New South Wales	28	
Bookwalter "Suspense", CF, CV	105	
Allegrini Pallazzo Delle Torre, Veronese	45	