



SEASONAL CHEF RECOMMENDATIONS

Available daily 11:00 a.m. until 3:30 p.m.

APPETIZER

Cooper's Hawk Calamari 15.99

Sweet Chili-Ponzu Glaze, Cilantro,
Sesame-Sriracha Aioli

WINE PAIRING *Prosecco* 8.25

ENTRÉE

Braised Short Rib & Three-Cheese Mac 16.99

Aged White Cheddar, Fontina, and MontAmoré Cheese,
Caramelized Onion, Slow-Roasted Grape Tomatoes,
Toasted Herb Crumbs

WINE PAIRING *Vin Noir* 9.00

DESSERT

Chocolate Raspberry Silk Pie 9.99

Graham Cracker Crust, Hazelnut Ganache,
Grand Marnier Chocolate Mousse, Fresh Raspberries,
Vanilla Whipped Cream

WINE PAIRING *Nightjar* 8.50

TRY OUR JANUARY WINE OF THE MONTH

Vin Noir 9.00

Crafted from some of the darkest-skinned grapes on the planet, this inky blend is packed with rich black fruit flavors.

LUNCH



SEASONAL CHEF RECOMMENDATIONS

Available daily after 3:30 p.m.

APPETIZER

Cooper's Hawk Calamari 15.99

Sweet Chili-Ponzu Glaze, Cilantro,
Sesame-Sriracha Aioli

WINE PAIRING *Prosecco* 8.25

ENTRÉE

Smoked Chili-Roasted Salmon 27.99

Grilled Broccolini, Crispy Fingerlings,
Roasted Red Pepper Chimichurri, Lemon Butter

WINE PAIRING *Cooper's Hawk White* 7.00

DESSERT

Chocolate Raspberry Silk Pie 9.99

Graham Cracker Crust, Hazelnut Ganache,
Grand Marnier Chocolate Mousse, Fresh Raspberries,
Vanilla Whipped Cream

WINE PAIRING *Nightjar* 8.50

TRY OUR JANUARY WINE OF THE MONTH

Vin Noir 9.00

Crafted from some of the darkest-skinned grapes on the planet, this inky blend is packed with rich black fruit flavors.

DINNER