

WINE

BIN	SPARKLING	GLASS	BOTTLE
30	Cooper's Hawk Lux Sparkling	10.00	37.99
31	Sparkling Rosé	8.25	27.99
32	Prosecco	8.25	27.99
37	Blanc de Blanc	7.25	23.99
36	Moscato	7.25	23.99
35	Almond	7.25	23.99
33	Raspberry	7.25	23.99
50	Scarletto <i>Brachetto-Style Sparkling Red</i>	7.50	24.99

BIN	WHITE	GLASS	BOTTLE
78	Sauvignon Blanc	8.25	27.99
71	Pinot Gris	7.75	25.99
70	Unoaked Chardonnay	7.75	25.99
79	Chardonnay	7.75	25.99
74	Cooper's Hawk Lux Chardonnay	12.00	37.99
76	Viognier	7.75	25.99
75	Cooper's Hawk White <i>A blend of Pinot Gris and Riesling</i>	7.00	22.99
77	Riesling	8.00	26.99
73	Gewürztraminer	7.75	25.99
72	Moscato	8.00	26.99

BIN	ROSÉ	GLASS	BOTTLE
39	Rosé	9.00	30.99

BIN	RED	GLASS	BOTTLE
85	Pinot Noir	9.00	30.99
87	Cooper's Hawk Lux Pinot Noir	13.50	47.99
90	Barbera	9.00	30.99
97	Merlot	8.00	26.99
96	Malbec	9.00	30.99
91	Cooper's Hawk Red <i>A blend of Cabernet Sauvignon, Merlot, and Syrah</i>	7.25	23.99
95	Old Vine Zin	8.25	27.99
94	Cab Zin	9.00	30.99
92	Petite Sirah	8.00	26.99
99	Cabernet Sauvignon	9.00	30.99
89	Cooper's Hawk Lux Cabernet Sauvignon	12.50	43.99
84	Cooper's Hawk Lux Meritage	13.50	47.99

BIN	INTERNATIONAL	GLASS	BOTTLE
41	Tempranillo <i>Rioja, Spain</i>	10.00	33.99
40	Super Tuscan <i>Tuscany, Italy</i>	9.75	32.99
42	Shiraz <i>Barossa Valley, Australia</i>	11.25	38.99

BIN	SWEET RED	GLASS	BOTTLE
86	Sweet Red	7.00	22.99
83	Romance Red <i>Concord grapes with hints of maraschino cherry and spice</i>	7.00	22.99
88	Vin Chocolat Noir <i>Red wine blended with natural chocolate</i>	7.00	22.99
62	Vin Chocolat Almond <i>Red wine blended with natural chocolate and a hint of almond</i>	7.00	22.99

BIN	DESSERT	GLASS	BOTTLE
63	Cooper's Hawk Lux Ice Wine (375 ml)	11.00	37.99
61	Nightjar (375 ml) <i>Port-Style Wine</i>	8.50	27.99

FRUIT	GLASS	BOTTLE
Rhubarb · Cranberry · Raspberry Blueberry · Passion Fruit	7.00	22.99

SPECIALTIES	GLASS	PITCHER
☯ Sangria <i>Classic Red · White · Peach Raspberry · Passion Fruit</i>	7.50	23.99
Champagne Cocktail <i>Blanc de Blanc, Rémy Martin VSOP, Bitters, Lemon Peel</i>	9.00	
Cooper's Hawk Bubbly Sangria <i>Blueberry Açai · Blood Orange Pineapple</i>	7.50	24.99

WINEMAKER'S
BARREL RESERVE
Handcrafted Bordeaux-style blend from a collection of barrels selected by the winemaker, Rob Warren.
GLASS 10.00 | 750 ML CARAFE 33.99
BIN 80

CAMILLE PROUD
BY MASTER SOMMELIER, EMILY WINES
Inspired by the courage to live authentically, this California blend is styled with dark fruit and velvety tannins.
GLASS 16.00 | BOTTLE 64.99
BIN 82

FLIGHTS

MASTER'S

A monthly flight curated by our Master Sommelier, Emily Wines.
Ask your server for details.

17.99

BUBBLES

Cooper's Hawk Lux Sparkling
Sparkling Rosé · Prosecco
Almond Sparkling

14.99

WHITE

Sauvignon Blanc
Cooper's Hawk White
Chardonnay · Moscato

15.99

RED

Pinot Noir · Tempranillo
Cabernet Sauvignon · Petite Sirah

15.99

COOPER'S HAWK LUX

Sparkling · Chardonnay
Pinot Noir · Meritage

19.99

CREATE YOUR OWN

*Limit 2 Cooper's Hawk Lux
or 1 Camille Proud, please.*

17.99

COCKTAILS & BEER

SPECIALTY COCKTAILS

NEGRONI

Beefeater Gin, Carpano Antica, Campari, Orange *10.00*

ISLAND MOJITO

Malibu Rum, Mint, Passion Fruit, Lime *10.00*

AMERICAN MULE

Tito's Handmade Vodka, Lime, Ginger Beer, Mint, Candied Ginger *10.50*

KENTUCKY MULE

Knob Creek, Lime, Ginger Beer, Mint, Candied Ginger *12.00*

BIN 61 SOUR

Woodford Reserve Bourbon, Lemon Sour, Nightjar *10.00*

COOPER'S HAWK MARGARITA

Cazadores Reposado Tequila, Cointreau, Sour, Passion Fruit, Sparkling Wine *12.00*

CRANBERRY SPRITZ

Prosecco, Cranberry Wine, Aperol, Orange *10.50*

(212) MANHATTAN

Knob Creek Bourbon, Carpano Antica, Luxardo Cherry *12.00*

COOPER'S HAWK BLOODY MARY

Tito's Handmade Vodka, Skewer of Aged Cheddar, Andouille, Jumbo Shrimp, Bleu Cheese Stuffed Olive, Grape Tomato, Pickle, Sidecar of Local Craft Beer *11.00*

ORIGINAL MAI TAI

Bacardi Rum, Amaretto, Citrus Juices, Myers's Rum *9.50*

SIGNATURE SANGRIA COCKTAILS

SANGRIA-TINI

Botanist Gin, Cointreau, Red Sangria, Sour, Prosecco, Fresh Citrus *10.25*

NIGHTJAR SANGRIA

Rémy Martin VSOP, Red Sangria, Bitters, Soda, Caramelized Orange *9.25*

CITRUS GIN SANGRIA

Botanist Gin, White Sangria, St-Germain, Citrus, Rosemary *9.25*

BURNT LEMON SANGRIA

Cointreau, White Sangria, Citrus Juices *9.25*

HARD SELTZER

MEYER LEMON

Premium Wine-Based Seltzer *glass 7.25 bottle 23.99*

MARTINIS

DANA'S PINEAPPLETINI

Tito's Handmade Vodka, Malibu Rum, Pineapple Juice, Sparkling Wine *11.50*

PEAR DROP

Grey Goose La Poire, Lemon, Sugar Rim *12.50*

ESPRESSO

Absolut Vanilia, Espresso, Baileys Irish Cream, Frangelico Liqueur *12.50*

DARK CHOCOLATE

Grey Goose, Dark Chocolate Liqueur, Baileys Irish Cream, Whipped Cream, Shaved Dark Chocolate *12.50*

DIRTY NASTY

Belvedere, Bleu Cheese Olives *13.50*

PINK GRAPEFRUIT

Deep Eddy Ruby Red Grapefruit Vodka, St-Germain, Pink Grapefruit Juice, Lime *12.75*

JEN'S FRENCH

Tito's Handmade Vodka, Chambord Black Raspberry Liqueur, Sparkling Wine *12.00*

CLASSIC COSMOPOLITAN

Absolut Citron, Cointreau, Sour, Cranberry Juice *11.50*

LEMON DROP

Absolut Citron, Cointreau, Lemon, Caramelized Orange *11.50*

BEER

DRAFT

Cooper's Hawk Ale *7.50*

Wine Barrel-Aged Belgian-Style Farmhouse Ale by Goose Island

Stella Artois *6.50* · Blue Moon *6.50*

Local Craft Selection *6.50*

DOMESTIC BOTTLES *5.00*

Miller Lite · Coors Light · Budweiser

Bud Light · Michelob Ultra

PREMIUM BOTTLES *5.75*

Amstel Light · Heineken · Modelo · Corona Light

Corona Extra · Guinness · Angry Orchard Cider

NON-ALCOHOLIC O'Doul's *4.00*

CRAFT BOTTLES *7.50*

Goose Island Matilda · Lagunitas IPA

Lagunitas Little Sumpin' Sumpin' · Founders All Day IPA

Cigar City Jai Alai IPA · Ballast Point Sculpin IPA

NON-ALCOHOLIC

ESPRESSO *Decaf espresso available.*

Espresso *2.99* · Cappuccino *3.99*

Café Mocha *4.49* · Latte *3.99*

HOT *We proudly serve Lavazza coffee and espresso.*

Regular or Decaf Coffee *2.99*

Hot Tea *3.49* · Hot Chocolate *2.99*

COLD

Fresh-Squeezed Lemonade *3.99*

Strawberry, Passion Fruit, Raspberry or Peach Lemonade *4.49*

Fresh-Brewed Iced Tea *2.99* · Soft Drinks *2.99*

Raspberry Hibiscus Iced Tea *2.99*

Acqua Panna Bottled Water *3.99*

S.Pellegrino Sparkling Water *Sml 2.99 Lg 5.99*



APPETIZERS

ASIAN AHI TUNA SASHIMI* BIN 75

Served Raw, Ponzu-Ginger Vinaigrette, Avocado, Radish, Wasabi Cream, Sriracha 12.99

MEXICAN DRUNKEN SHRIMP GF BIN 50

Bacon-Wrapped Shrimp, Tequila Lime Butter Sauce, Fresh Guacamole 14.99

THAI LETTUCE WRAPS GF BIN 77

Sweet Chili-Glazed Chicken, Asian Cabbage Slaw with Pineapple, Crunchy Wontons, Bibb Lettuce, Sesame Ginger, Cashew and Lime Chili Sauces 15.99

CRISPY BRUSSELS SPROUTS BIN 72

Cashews, Mint, Sweet Thai Chili, Sesame-Sriracha Aioli 12.99

CHICKEN POTSTICKERS BIN 73

Sweet and Spicy Mustard, Ginger Soy Sauce 10.99

CLASSIC TOMATO BRUSCHETTA GF BIN 71

Burrata, Basil, Extra Virgin Olive Oil, Arugula, Balsamic Glaze 9.99

HOUSE-MADE MEATBALLS BIN 90

Rich Tomato Sauce, Burrata Dolce, Basil, Extra Virgin Olive Oil, Grilled Polenta Crostini 12.99

OVER THE BORDER EGG ROLLS BIN 71

House-Made with Southwest Chicken, Corn, Black Beans, Cilantro, and Cheese; Tomatillo Salsa, Cilantro Ranch, and Cashew Dipping Sauces 13.99

CAPRESE FLATBREAD GF BIN 71

Ripe Tomato, Mozzarella, Red Onion, Pesto, Basil, Balsamic Glaze 9.99
Our pesto contains walnuts.

ROASTED VEGETABLE & GOAT CHEESE FLATBREAD GF BIN 85

Mozzarella, Roasted Grape Tomatoes, Pesto, Basil, Balsamic Glaze 11.99
Our pesto contains walnuts.

ITALIAN SAUSAGE & WHIPPED BURRATA FLATBREAD BIN 41

Giardiniera, Pesto, Mozzarella, Grated Parmesan 10.99
Our pesto contains walnuts.

APPETIZER SALADS

PLAIN OL' HOUSE GF / GF BIN 78

Cucumber, Carrot, Tomato, Croutons, Dressing on the Side 6.99

CAESAR BIN 70

Romaine, Shaved Parmesan, Polenta Crisps, Creamy Caesar Pesto Dressing 7.99
Our pesto contains walnuts.

CHOPPED WEDGE GF / GF without bacon BIN 31

Applewood Smoked Bacon, Bleu Cheese, Red Onion, Sweet Grape Tomatoes, Italian Vinaigrette, Bleu Cheese Dressing 9.99

SHAVED BRUSSELS SPROUTS GF / GF BIN 78

Extra Virgin Olive Oil, Shaved Parmesan, Lemon, Marcona Almonds, Balsamic Glaze 8.99

SOUP

CRAB & LOBSTER BISQUE BIN 74 Cup 7.99 | Bowl 8.99

TORTILLA SOUP BIN 76 Cup 5.99 | Bowl 6.99

CHOPPED SALADS & COMBINATIONS

BBQ RANCH CHICKEN GF BIN 97

Tomato, Cucumber, Avocado, Cheddar, Corn and Black Bean Relish, Cilantro, Crispy Onion Strings, Tortilla Strips, Ranch Dressing, BBQ Sauce 15.99

NAPA CHICKEN GF / GF without chicken BIN 75

Apple, Goat Cheese, Dried Cherry, Corn, Avocado, Toasted Marcona Almonds, Cilantro, Tomato, Honey Mustard Vinaigrette 16.99

BLACKENED BLEU SKIRT STEAK* GF BIN 84

Applewood Smoked Bacon, Bleu Cheese, Red Onion, Sweet Grape Tomatoes, Italian Vinaigrette, Bleu Cheese Dressing 19.99

GRILLED CHICKEN CAESAR BIN 70

Romaine, Shaved Parmesan, Polenta Crisps, Creamy Caesar Pesto Dressing 14.99
Our pesto contains walnuts.

MEDITERRANEAN WITH SHRIMP GF BIN 78

Cucumber, Red Onion, Asparagus, Kalamata Olives, Zesty Giardiniera, Sweet Grape Tomatoes, Feta Cheese, Polenta Crisps, Mediterranean Vinaigrette 16.99

SOUP & SALAD COMBINATION 13.99

Soup: Crab & Lobster Bisque · Tortilla Soup

Salads: Plain Ol' House · Chopped Wedge · Caesar · Shaved Brussels Sprouts

Our pesto contains walnuts.

FLATBREAD & SALAD COMBINATION 15.99

Flatbread: Caprese · Roasted Vegetable & Goat Cheese · Italian Sausage & Whipped Burrata

Salads: Plain Ol' House · Chopped Wedge · Caesar · Shaved Brussels Sprouts

Our pesto contains walnuts.

BEEF & PORK

CHURRASCO GRILLED STEAK* BIN 96

Chimichurri Rubbed Skirt Steak, Cilantro-Lime Aioli, Parmesan Fries, Oven-Roasted Vegetables 30.99

BOURBON LACQUERED BBQ PORK CHOP BIN 95

Boneless Loin, Chipotle Mashed, Tomato-Braised Kale, Buttermilk Onion Rings 26.99

RED WINE BRAISED SHORT RIBS BIN 82

Oven-Roasted Vegetables, Mary's Potatoes, Grainy Dijon Mustard Butter, Crispy Onion Strings 29.99

TRIO OF MEDALLIONS* BIN 80

Horseradish, Bleu Cheese, and Parmesan-Crusted Filet Medallions, Mary's Potatoes, Asparagus 33.99

FILET MIGNON* GF BIN 89

Steak Butter, Crispy Onion Strings, Grilled Broccoli, Choice of Side 36.99

Add a Bleu Cheese, Horseradish, or Parmesan Crust to any steak for 2.99

SEAFOOD

PARMESAN-CRUSTED SHRIMP SCAMPI BIN 79

Capellini, San Marzano Garlic Broth, Sweet Tomato Basil Relish, Pesto Oil 21.99
Our pesto contains walnuts.

SOY GINGER ATLANTIC SALMON* BIN 50

Wasabi-Buttered Mashed, Asian Slaw 26.99

POTATO-CRUSTED SCALLOPS GF BIN 74

Brussels Sprouts Salad, Candied Applewood Bacon, Grainy Dijon Mustard Butter, Shaved Parmesan, Toasted Pistachios 28.99

PAN-ROASTED BARRAMUNDI GF BIN 73

Blistered Green Beans, Grape Tomatoes, Ginger Rice, Thai Lemongrass Sauce 25.99

SEARED ATLANTIC SALMON* GF BIN 50

Sautéed Spinach, Oven-Roasted Yukon Gold Potatoes, Sweet San Marzano Tomato Sauce 26.99

PISTACHIO-CRUSTED GROUPEL GF BIN 74

Mustard Sauce, Mary's Potatoes, Asparagus 27.99

JAMBALAYA BIN 75

Chicken, Shrimp, Andouille, Onion, Tomato, Peppers, Jasmine Rice 20.99

BLACKENED AHI TUNA* BIN 77

Seared Rare with Wasabi Sauce, Cilantro Citrus Rice, Asian Slaw 28.99

CHICKEN

ELLIE'S CHICKEN PICCATA GF BIN 71

Lemon Butter Caper Sauce, Angel Hair Pasta 18.99

DANA'S PARMESAN-CRUSTED CHICKEN GF BIN 79

Tomato Basil Relish, Lemon Butter, Betty's Potatoes, Garlic Green Beans 19.99

COOPER'S HAWK CHICKEN GIARDINIERA GF BIN 70

Parmesan-Breaded Chicken, House-Made Pickled Vegetables, Shaved Parmesan, Mary's Potatoes 18.99

CHICKEN MADEIRA GF BIN 90

Mushroom, Fontina, Mary's Potatoes, Asparagus 20.99

SURF & TURF

Served with Oven-Roasted Vegetables and Mary's Potatoes.

CHOOSE ONE

Bourbon Lacquered BBQ Pork Chop 29.99

Parmesan-Crusted Filet Medallions* 33.99

Churrasco Grilled Steak* 33.99

CHOOSE ONE

Soy Ginger Atlantic Salmon* · Pistachio-Crusted Grouper

Mexican Drunken Shrimp · Blackened Ahi Tuna* · Potato-Crusted Scallops

SIGNATURE SIDES 4.99 Each

Wasabi-Buttered Mashed Potatoes GF

Oven-Roasted Vegetables GF

Mary's Potatoes GF

Asparagus GF

Whipped Potatoes, Butter, Cream

Grilled Broccoli GF

Betty's Potatoes

Asian Slaw

Shredded Potatoes, White Cheddar, Scallions

Shaved Cabbage, Cilantro, Creamy Dressing

Tomato-Braised Kale GF

Cooper's Hawk Favorites | Vegetarian | GF Can be made Gluten-Free upon request

*These items may contain raw or undercooked ingredients.

Consumer Advisory: The Department of Public Health advises that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.



PASTA & RISOTTO

COUNTRY RIGATONI **GF** BIN 87

Italian Sausage, Mushroom, Chicken, Roasted Grape Tomatoes, Herbs,
Tomato Garlic Cream Sauce **20.99**

KEATON'S SPAGHETTI & HOUSE-MADE MEATBALLS BIN 91

Bucatini Pasta, Rich Tomato Bolognese, Burrata Dolce, Basil,
Extra Virgin Olive Oil **18.99**

🍷 GNOCCHI CARBONARA **GF** BIN 74

Pancetta, Chicken, Sage, Peas, Parmesan Garlic Cream Sauce **22.99**

SHRIMP & SCALLOP RISOTTO **GF** BIN 30

Sweet Corn, Asparagus, Peas, Spinach, Parmesan, White Truffle Oil **28.99**

🍷 BRAISED SHORT RIB RISOTTO **GF** BIN 82

Roasted Mushroom, Sweet Onion, White Wine, Shaved Parmesan,
White Truffle Oil **27.99**

SWEET CORN & TOMATO RISOTTO **GF** / 🍷 BIN 91

Peas, Shiitake Mushrooms, Roasted Peppers, Spinach, Stracciatella, Pesto Oil **20.99**
Our pesto contains walnuts.

ROASTED CHICKEN RISOTTO **GF** BIN 76

Sweet Corn, Peas, Shiitake Mushrooms, Spinach, Oven-Roasted Tomatoes,
Stracciatella, Pesto Oil, Crispy Pancetta **22.99**
Our pesto contains walnuts.

BURGERS & SANDWICHES

Served with your choice of Seasoned Fries, Fresh Fruit, or Asian Slaw.

CLASSIC CHEESEBURGER* **GF** BIN 95

Lettuce, Tomato, Choice of Cheese, Seasoned Mayo, Crispy Onion Strings **13.99**

🍷 BLEU CHEESE & CRISPY ONION BURGER* BIN 99

Bleu Cheese, Lettuce, Tomato, Chipotle Mayo, Crispy Onion Strings **14.99**

TURKEY BURGER **GF** BIN 97

Fresh Ground All-Natural Turkey, Herbs, Lemon, Lettuce, Tomato, Red Onion,
Seasoned Mayo **14.99**

THE LEONARD BURGER* **GF** BIN 99

A Tribute to Founder Tim McEnery's Father — Double Patty, Signature Sauce,
Caramelized Onion, American Cheese, Lettuce, Tomato **13.99**

THE PRIME* BIN 84

Slow-Roasted Shaved Prime Rib, Seasoned Mayo, House-Made Steak Jus,
Horseradish Cream **18.99**

CRISPY BUTTERMILK CHICKEN SANDWICH BIN 76

Crispy Slaw, Sriracha-Bacon Ranch, Spicy Honey **14.99**

CILANTRO RANCH CHICKEN SANDWICH **GF** BIN 79

Cheddar, Applewood Smoked Bacon, Avocado, Cilantro Ranch, Seasoned Mayo **14.99**

BRAISED SHORT RIB GRILLED CHEESE

& CLASSIC TOMATO SOUP BIN 85

Trio of Cheeses: Aged White Cheddar, American, Fontina; Caramelized Onion,
Seasoned Fries **14.99**

LUNCH-SIZED ENTRÉES

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

COOPER'S HAWK CHICKEN GIARDINIERA **GF** BIN 70

Parmesan-Breaded Chicken, House-Made Pickled Vegetables,
Shaved Parmesan, Mary's Potatoes **13.99**

🍷 SOY GINGER ATLANTIC SALMON* BIN 50

Wasabi-Buttered Mashed, Asian Slaw **20.99**

SEARED ATLANTIC SALMON* **GF** BIN 50

Sautéed Spinach, Oven-Roasted Yukon Gold Potatoes, Sweet San Marzano
Tomato Sauce **20.99**

ELLIE'S CHICKEN PICCATA **GF** BIN 71

Lemon Butter Caper Sauce, Angel Hair Pasta, Asparagus **15.99**

DANA'S PARMESAN-CRUSTED CHICKEN **GF** BIN 79

Tomato Basil Relish, Lemon Butter, Mary's Potatoes, Garlic Green Beans **15.99**

🍷 GNOCCHI CARBONARA BIN 74

Pancetta, Chicken, Sage, Peas, Parmesan Garlic Cream Sauce **15.99**

KEATON'S SPAGHETTI & HOUSE-MADE MEATBALLS BIN 91

Bucatini Pasta, Rich Tomato Bolognese, Burrata Dolce, Basil,
Extra Virgin Olive Oil **13.99**

CHICKEN MADEIRA **GF** BIN 90

Mushroom, Fontina, Mary's Potatoes, Asparagus **15.99**

BOURBON LACQUERED BBQ PORK CHOP BIN 95

Boneless Loin, Chipotle Mashed, Tomato-Braised Kale, Buttermilk Onion Ring **16.99**

🍷 Cooper's Hawk Favorites | 🍃 Vegetarian | **GF** Can be made Gluten-Free upon request

LIFE BALANCE

Each dish on our Life Balance Menu is 600 calories or less and is designed to accommodate our guests looking to enjoy mindful portions when dining out.

CHICKEN POTSTICKERS BIN 73 570 Calories

Sweet and Spicy Mustard, Ginger Soy Sauce, Asian Slaw **10.99**

ASIAN AHI TUNA* SASHIMI BIN 75 300 Calories

Served Raw, Ponzu-Ginger Vinaigrette, Avocado, Radish, Wasabi Cream, Sriracha **12.99**

HOUSE SALAD BIN 78 333 Calories

Cucumber, Carrot, Tomato, Croutons, Italian Vinaigrette on the Side **6.99**

SHAVED BRUSSELS SPROUTS SALAD 🍷 BIN 78 585 Calories

Extra Virgin Olive Oil, Shaved Parmesan, Lemon, Marcona Almonds, Balsamic Glaze **8.99**

BBQ RANCH CHICKEN SALAD BIN 97 580 Calories

Tomato, Cucumber, Avocado, Chicken, Cheddar, Cilantro, Corn and Black Bean Relish,
BBQ Sauce, Ranch Dressing, Fresh Lime on the Side **15.99**

MEDITERRANEAN WITH SHRIMP BIN 78 600 Calories

Cucumber, Red Onion, Asparagus, Kalamata Olives, Zesty Giardiniera, Sweet Grape
Tomatoes, Feta Cheese, Mediterranean Vinaigrette **16.99**

HERB-ROASTED CHICKEN GIARDINIERA BIN 70 518 Calories

Spinach, Mushroom, Tomato, House-Made Pickled Vegetables, Capellini **16.99**

GRILLED TENDERLOIN MEDALLIONS* BIN 80 550 Calories

Ancho Chili, Garlic, Tomato-Braised Kale, Yukon Gold Potatoes,
Sweet Grape Tomatoes **26.99**

GRILLED ATLANTIC SALMON* BIN 50 600 Calories

Sautéed Spinach, Oven-Roasted Yukon Gold Potatoes, Sweet San Marzano
Tomato Sauce **20.99**

BLACKENED AHI TUNA* BIN 77 590 Calories

Seared Rare with Wasabi Sauce, Cilantro Citrus Rice, Asian Slaw **27.99**

PAN-ROASTED BARRAMUNDI BIN 73 600 Calories

Blistered Green Beans, Grape Tomatoes, Ginger Rice, Thai Lemongrass Sauce **25.99**

GIARDINIERA BURGER* BIN 95 596 Calories

Lettuce, Tomato, Red Onion, Fresh Fruit, Side Salad **12.99**

TURKEY BURGER BIN 97 600 Calories

Fresh Ground All-Natural Turkey, Herbs, Lemon, Lettuce, Tomato, Red Onion,
Seasoned Mayo, Fresh Fruit, Side Salad **13.99**

KID'S MENU

Entrées are served with fresh fruit, a drink, and one additional side:

Mary's Potatoes · Asian Slaw · French Fries · Grilled Broccoli

HAMBURGER OR CHEESEBURGER **GF** 9.99

KEATON'S SPAGHETTI & HOUSE-MADE MEATBALLS 9.99

This entrée is served with fresh fruit only.

FLATBREAD CHEESE PIZZA 🍷 7.99

CHICKEN POTSTICKERS 9.99

CHICKEN TENDERS 9.99

GRILLED CHEESE 🍷 7.99

JUNIOR FILET MEDALLIONS **GF** 16.99

SOY GINGER GLAZED ATLANTIC SALMON 16.99

PARMESAN CHICKEN WITH ANGEL HAIR MARINARA **GF** 8.99

This entrée is served with fresh fruit only.

SCOOP OF VANILLA ICE CREAM 🍷 1.99



JOIN the WINE CLUB.

ALREADY A MEMBER? Upgrade to a 2-bottle Membership!

Monthly Variety Membership is **\$19.99 FOR 1 BOTTLE** per month
and **\$37.99 FOR 2 BOTTLES**. Select our exclusive Wine of the Month
or swap for other wines[†] on the menu.

Start earning points with today's visit towards dining rewards:

1 POINT PER \$ SPENT | 350 POINTS = \$25 REWARD

Receive birthday rewards and other gifts throughout the year.

Enjoy **10% OFF** carryout, and **10-20% OFF** additional
bottles purchased in our Tasting Room.

Pause or cancel your membership anytime!

[†]Exclusions or upcharge may apply for select premium wines

READY to JOIN?

Scan the code to sign up and provide your Member Number to your server.

