DEVILED EGGS GF
Truffle Chive Vinaigrette

ARTICHOKE BEIGNETS Fontina, Parmesan, Sweet Basil Dressing

ICEBERG LETTUCE WEDGE GF
Hickory-Smoked Bacon Crumbles, Tomato, Blue Cheese Dressing

FILET MIGNON* GF
6 oz. Hand-Mashed Potatoes
Upgrade to an 8 oz Filet Mignon +7

PRIME BEEF SHORT RIB STROGANOFFº
Pappardelle Egg Noodles, Sour Cream, Tobacco Onions

SIMPLY PREPARED SALMON* GF
Roasted Asparagus, Citrus & Herb Vinaigrette, Charred Lemon

BRICK CHICKEN
Locally Farmed, Hand-Mashed Potatoes, Asparagus, Roasted Chicken Jus

CARAMEL POT DE CRÈME
Maldon Salted Caramel, Butterscotch, Whipped Cream

NUTELLA BREAD PUDDING*
Coffee Ice Cream, Caramel Sauce

PEANUT BUTTER CHOCOLATE PIE†
Peanut Butter Mousse, Graham Cracker Crust, Callebaut Fudge Sauce

THE VIP
SVEDKA Clementine, Golden Pineapple 11

PETER YEALANDS SAUVIGNON BLANC
By the Glass 12 | By the Bottle 46

DFG BY PAUL HOBBS MALBEC
By the Glass 14 | By the Bottle 54

*Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy. †Item contains nuts.