



CHEF-INSPIRED

Winter Features

CARAMELIZED ONION & GRUYÈRE DIP 15 MGF

SERVED WITH WHITE CORN TORTILLA CHIPS

 PAIR WITH VILLA PEREIRE BORDEAUX BLANC 15

SEARED HALIBUT 36 MGF

GRUYÈRE CREAM SAUCE, ROASTED BABY CARROTS,
BRAISED SWISS CHARD

 PAIR WITH SUSIE BYNUM CHARDONNAY 18


14 OZ STRIP STEAK* 36 GF

COGNAC PEPPERCORN SAUCE, ROASTED YUKON GOLD
POTATOES, GRILLED BROCCOLINI

 PAIR WITH VENGE SCOUTS HONOR 21

PRIME RIB* MKT GF

BURGUNDY MUSHROOMS, YUKON GOLD MASHED, AU JUS

 AVAILABLE FRIDAY - SUNDAY AFTER 4PM

TIRAMISU CRÈME BRÛLÉE 9

KAHLUA SOAKED LADYFINGER CRUST, CHOCOLATE
ESPRESSO CUSTARD, ESPRESSO MASCARPONE

 PAIR WITH OUR ESPRESSO MARTINI

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH
OR EGGS MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS.



HAND-CRAFTED

Winter Cocktails

MISTLETOE MARGARITA 13

TEREMANA REPOSADO TEQUILA, GINGER, SPICED
ROSEMARY SYRUP, POMEGRANATE JUICE, CITRUS, SPICED
CINNAMON SUGAR RIM, ROSEMARY SPRIG

CHRISTMAS VACATION 12

RUM, CRANBERRY SIMPLE SYRUP, COCONUT
CREME, MINT, SODA

