



CHEF-INSPIRED

Winter Features



MUSHROOM & FIG QUESADILLA 16

CREMINI MUSHROOMS, FIG JAM, GOAT CHEESE, BACON,
BALSAMIC, PORCINI CREMA, ARUGULA

SEARED HALIBUT 36

JASMINE RICE, SAFFRON-TOMATO BROTH, FENNEL

TWIN FILETS* 38 GF



PEPPERCORN DEMI-GLACE, BLISTERED YUKON GOLD POTATOES,
WOOD GRILLED ASPARAGUS

PRIME RIB* 42 GF

BURGUNDY MUSHROOMS, YUKON GOLD MASHED, HORSERADISH SAUCE, AU JUS

AVAILABLE FRIDAY - SUNDAY AFTER 4PM



WHITE CHOCOLATE CANDY CANE CRÈME BRÛLÉE 10

AUTHENTIC BELGIAN WHITE CHOCOLATE, CRUSHED CANDY CANE

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

SCAN TO VIEW OUR ROTATING
COLLECTION OF RARE,
HAND-SELECTED SPIRITS.

