



CHEF FEATURES

chef designed & executed dishes featuring seasonal & traditional favorites for you to enjoy

Pepper Steak Pappardelle **26.95**

bistro tenderloin, pappardelle pasta, wild mushrooms, oven dried tomatoes, winter vegetables

Cauliflower Bowl **15.95**

sweet chilli fried cauliflower, baby greens, steamed green beans, lemongrass sauce, toasted pepitas, cucumber, grape tomatoes, edamame, quinoa

Fig & Prosciutto Pizza **14.95**

fig jam, fresh mozzarella-provolone, roasted garlic, prosciutto, olive oil, arugula

Pumpkin Pecan Cheesecake **9.95**

layered pumpkin & pecan cheesecake, molasses whipped cream, praline sauce

Featured Drinks

Carbliss Cans **7.50**

cranberry, lemon lime, pineapple
5% ABV

Caposaldo Pinot Grigio

Marlborough, New Zealand

11 | 16 | 42

Pinot Noir, Meiomi

California

13 | 18 | 53

PRIME RIB after 5pm

Friday & Saturday

seared & slowly roasted over rock salt, mashed potatoes, beef au jus, horseradish cream

Queen Cut **36.95 King Cut **43.95****

** consuming raw or undercooked seafood, meat, poultry and eggs may cause foodborne illness.