



CHEF FEATURES

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

Cajun Prime Bites 14.95

cajun prime rib, beer batter onion ring, wild mushrooms, romesco sauce, chives, horseradish cream

Beet & Quinoa Salad 14.95

garbanzo beans, toasted pepitas, edamame, red peppers, watercress, goat cheese, balsamic reduction, honey-balsamic vinaigrette

Italian Sausage Rigatoni 22.95

mild Italian sausage, crispy pork belly, wild mushrooms, broccoli, parmesan cream, ricotta cheese, bread crumbs

Featured Drinks

Anejo Old Fashioned 16

maestro dobel tequila, dom benedictine, agave, chocolate bitters, large ice cube

Carbliss Cans 7.50

cranberry, lemon lime

Pinot Grigio, Caposaldo

Delle Venezie DOC, Italy

11 | 16 | 44

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.