



## CHEF FEATURES

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

### **Beef Yum Yum Bowl 20.95**

marinated bistro tenderloin, coconut rice, sunny side up egg, sweetie drops, tamarind pickled vegetables, yum yum sauce

### **Baked Meatball Pasta 17.95**

jumbo sliced meatball, house red sauce, mozzarella-provolone blend, pecorino, fresh basil, linguini

### **Truffled Mushroom Burger 16.50**

7oz burger patty, gruyere cheese, wild mushroom mix, truffle oil, arugula, brioche bun, choice of side

### **Chicken Rigatoni 18.95**

rotisserie pulled chicken, spinach, garlic cream, amablu cheese crumbles, shallots, spicy walnuts

#### *Featured Drinks*

### **Modist Brewing Co. Teal Label Can 5**

West Coast IPA 6.3% ABV

### **Strawberry Splash 11**

london bloom gin, fresh strawberries, lime juice, lemon lime

### **Spiked Hawaiian Punch 7**

stranahan's single malt, amaretto, pineapple & apple juice, grenadine, lemon lime

## **PRIME RIB** after 5pm

### **Friday & Saturday**

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

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