



APPETIZER SPECIALS

~ Jumbo Shrimp Cocktail ~

Six large prawns poached in Southern-style seasoning, served chilled with a house-made, bourbon horseradish cocktail sauce - \$18 (GF)

Pair with La Luca Prosecco D.O.C., Italy, N/V - \$12 glass | \$44 bottle

~ Grilled Roman Focaccia ~

Thin focaccia grilled over an open flame, served with olive oil and balsamic vinegar - \$12

Pair with Stella Rosa Moscato d'Asti - \$10 glass | \$36 bottle

ENTRÉE SPECIALS

~ Wild Mushroom Pesto Risotto ~

Creamy arborio rice with basil pesto, a medley of wild mushrooms, arugula, and parmesan cheese - \$25 (GF|VG)

Pair with Elouan Pinot Noir, Oregon 2021 - \$13 glass | \$48 bottle

~ Flame Grilled 12 oz. NY Strip Loin ~

Grilled to your desired temperature, served with beef tallow roasted fingerling potatoes, grilled broccolini, and classic Bearnaise sauce - \$45 (GF)

Pair with Familia Valdelana Rioja, Spain 2022 - \$9 glass | \$30 bottle

DESSERT SPECIAL

~ Red Velvet Cheesecake ~

Layered cream cheese with red velvet cake and chocolate cookie crumbs - \$14

Pair with Dow's Porto, Portugal 2018 LBV - \$10 glass

FEATURED COCKTAILS

~ Fizzy Love ~

Vikre Juniper, St. Germain, fresh lemon juice, and blood orange puree, with a ginger ale topper - \$12

~ Latte Kisses ~

House-infused vanilla vodka, Frangelico, espresso, simple syrup, and heavy cream, shaken and strained into a chilled coupe glass - \$12

No substitutions please | GF=Gluten free, VG=Vegetarian
