

Salad

Chopped Romaine Hearts & Baby Kale 18

creamy sherry parmesan dressing with grapes
(pair with rioja)

Entrees

Daily Entree Specials Available

Pan-Seared Scottish Salmon 30

mirin glaze, jasmine rice, edamame and green onion
(pair with sauvignon blanc or pinot noir)

Linguini Crostacei 29

With shrimp and lump crab meat
(pair with gavi or chablis)

16OZ Kansas Strip with Truffle Butter 48

grilled bone-in sirloin served with mashed potatoes and vegetables
(pair with chateaufort de pape)

Chicken Tomatillo 28

Lemon and oregano double chicken breast with jasmine rice
(pair with St. George sauvignon blanc)

Beef Short Ribs (gf) 36

wine braised with chili garlic, applewood bacon and mashed potatoes
(pair with barolo, cabernet sauvignon)