
Upcoming Wine Dinners

SEPTEMBER

Stags' Leap Winery

OCTOBER

The Prisoner Wine Company

NOVEMBER

Moët & Chandon

DECEMBER

Cakebread Cellars

Ask your server for details

Featured Cocktails

GUAVA GIMLET 270 cal

Botanist Gin, St. Germain Elderflower,
guava, and fresh lime juice 17

DOUBLE BARREL OLD FASHIONED 220 cal

a blend of barrel aged Woodford Reserve
Bourbon and Herradura Reposado Tequila,
agave, and hopped grapefruit bitters 16

Chef's Fall Selections

salad

ROASTED APPLE & SQUASH SALAD 470 cal

arugula & spinach, roasted apple, harissa squash,
maple walnuts, bleu cheese, watermelon radish,
and apple-cider maple vinaigrette 18

entrées

FILET WITH WARM BOURBON GLAZE 950 cal

6-oz filet with steak butter &
Jim Beam bourbon over garlic mashed potatoes,
topped with crispy onion straws 50

TOMATO BASIL GROUPER 470 cal

Oven-roasted grouper served over warm
ratatouille vegetables and tomato-basil
sauce and fresh basil 54

SALMON WITH BAY SCALLOPS 1300 cal

8-oz Norwegian salmon, roasted and topped
with crispy bay scallops, served with a Thai sauce
over a medley of seasonal vegetables 46

TWO 4-OZ CENTER-CUT FILETS* & CRAB STUFFED SHRIMP 1170 cal

two of our 4-oz center-cut filets paired
with crab-stuffed shrimp, served over a
medley of seasonal vegetables 75