



PRIX-FIXE MENU

CAESAR SALAD	<i>Crisp Romaine, Parmesan, Caesar Dressing, Croutons</i>	\$58
PRIME RIB 10 OZ*	<i>Smashed Fingerling Potatoes, Parmesan, Chives Horseradish Crème Fraîche</i>	
NEW YORK CHEESECAKE	<i>Whipped Cream, Strawberry Compote</i>	

APPETIZERS

TRUFFLE CHEESE DIP	<i>Ricotta, Goat Cheese, Gruyère, Tortilla Chips</i>	\$16
FRITTO MISTO	<i>Calamari, Shrimp, Meyer Lemon, Zucchini, Bell Peppers, Lemon Aioli</i>	\$20
MEATBALLS	<i>Marinara, Mozzarella, Basil</i>	\$15
MISO COD LETTUCE WRAPS	<i>Crispy Phyllo, Iceberg Lettuce</i>	\$20
SHRIMP COCKTAIL	<i>Chilled Shrimp, Cocktail Sauce, Lemon</i>	\$20
BUFFALO WINGS	<i>Crispy Wings, Buffalo Sauce, Ranch</i>	\$20
BAVARIAN PRETZEL BITES	<i>Soft Pretzel Bites, Beer Cheese Dip</i>	\$15

SOUPS & SALADS

TOMATO SOUP	<i>Creamy Tomato Soup, Fresh Herbs</i>	\$14
CAESAR SALAD	<i>Crisp Romaine, Parmesan, Caesar Dressing, Croutons</i>	\$16
WEDGE SALAD	<i>Iceberg Lettuce, Pickled Red Onions, Cucumber Tomato, Slab Bacon, Ranch, Blue Cheese Crumbles</i>	\$18

ENTRÉES

BURGER*	<i>Baconaise, Cheddar Cheese, Caramelized Onions, Pretzel Bun, Fries</i>	\$24
SALMON*	<i>Cauliflower Purée, Golden Raisin Caper Relish</i>	\$30
RIGATONI À LA VODKA	<i>Tomato Sauce, Calabrian Chili, Basil</i>	\$24
CHICKEN	<i>Smashed Fingerling Potatoes, Spinach</i>	\$30
SHRIMP TACOS (3)	<i>Roasted Garlic, Avocado, Tortilla Chips</i>	\$22
PETIT FILET 6 OZ*	<i>Smashed Fingerling Potatoes, Parmesan, Chives</i>	\$49
NY STEAK 12 OZ*	<i>Smashed Fingerling Potatoes, Parmesan, Chives</i>	\$59
PRIME RIB 10 OZ*	<i>Smashed Fingerling Potatoes, Parmesan, Chives Horseradish Crème Fraîche</i>	\$42
24-HOUR BRAISED SHORT RIB	<i>Smashed Fingerling Potatoes, Parmesan, Chives</i>	\$40

ADD-ONS

GRILLED ONIONS	<i>Caramelized Grilled Onions</i>	\$5
MUSHROOMS	<i>Sautéed Mushrooms</i>	\$5
AU POIVRE SAUCE	<i>Classic Peppercorn Sauce</i>	\$3
RED WINE SAUCE	<i>Rich Red Wine Reduction</i>	\$3

SIDES

FRIES	<i>Roasted Garlic, Parmesan</i>	\$8
ASPARAGUS	<i>Lemon Beurre Blanc</i>	\$10
ONION RINGS	<i>Crispy Onion Rings, Ranch Dip</i>	\$8
SMASHED FINGERLING POTATOES	<i>Parmesan Cheese, Chives</i>	\$8
CHARRED BROCCOLINI	<i>Olive Oil, Salt, Pepper, Lemon</i>	\$10
MASH POTATOES	<i>Russet Potatoes, Yukon Gold Potatoes, Milk, Cream, Butter, Salt and Pepper</i>	\$10

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



COCKTAILS

MASTER MIX		
Aperol, Lemon, Sparkling Wine		\$17
SPIN CYCLE		
Captain Morgan Spiced Rum, Orange Curaçao		
Lemon, Cinnamon Sugar Rim		\$17
GROOVE GUAVA		
Captain Morgan White Rum, Tiki Liqueur		
Lime, Guava, Mint, Orange Oil		\$17
NEON ORANGE		
Tanqueray Gin, Lime, Rosemary		
Blood Orange, Ginger		\$17
BACK IN THE DAY		
Buffalo Trace Bourbon, Sugar, Bitters		\$17
SIDE A MARGARITA		
El Jimador Tequila, Lime, Agave		\$17
NEVER SKIP A BEAT		
Wheatley Vodka, Fresh Cucumber		
Chile Liqueur, Lime, Elderflower Tonic		\$17
FEELING FIGGY		
Wheatley Vodka, Lemon, Prickly Pear		
Coconut		\$17

DRAFT BEER

SIERRA NEVADA		
Hazy IPA		\$8
MICHELOB ULTRA		\$8

BOTTLED BEER

COORS LIGHT	\$7
BLUE MOON	\$7
DOS EQUIS	\$7
BUD LIGHT	\$7
BUDWEISER	\$7
MODELO	\$7
GUINNESS	\$7
STELLA ARTOIS	\$7
COORS EDGE	\$7

WINE

SPARKLING		GLASS	BOTTLE
LA MARCA PROSECCO			
Veneto, Italy		\$12	\$49
G.H. MUMM SPARKLING			
Reims, France		\$14	\$59
WHITE		GLASS	BOTTLE
SANTA MARGHERITA PINOT GRIGIO			
Adige River Valley, Italy		\$15	\$68
DUCKHORN SAUVIGNON BLANC			
North Coast, California		\$18	\$79
EROICA RIESLING			
Columbia Valley, Washington		\$15	\$68
JORDAN CHARDONNAY			
Russian River Valley, California		\$19	\$82
RED		GLASS	BOTTLE
ETUDE PINOT NOIR			
Carneros, California		\$17	\$74
TRIG POINT MERLOT			
Alexander Valley, California		\$15	\$68
ORIN SWIFT ABSTRACT RED BLEND			
Napa Valley, California		\$17	\$74
FAUST CABERNET SAUVIGNON			
Napa Valley, California		\$22	\$88