



SEASONAL CHEF RECOMMENDATIONS

Available daily 11 a.m. until 3:30 p.m.

APPETIZER

Wild Mushroom Flatbread 14.99

Pesto, Fontina, Mozzarella, Truffle Fonduta, Chive

WINE PAIRING *Cooper's Hawk Lux Pinot Noir* 16.00

ENTRÉE

Gnocchi Bolognese with Braised Short Rib 22.99

San Marzano Tomatoes, Pancetta, Burrata Dolce,
Extra Virgin Olive Oil

WINE PAIRING *Shiraz* 13.50

DESSERT

White & Dark Chocolate Cheesecake 12.99

Vanilla Whipped Cream, Dark Chocolate Peppermint Bark,
Crushed Candy Cane

WINE PAIRING *Vin Chocolate Noir* 10.00

TRY OUR JANUARY WINE OF THE MONTH



Paso Robles **GLASS** 11.00

This dark, rich red wine from California's Central Coast is full of blackberry, plum, and cocoa flavors. A spicy undertone and a long, velvety finish make it an ideal pairing with hearty dishes.

Join the Wine Club for \$21.99, plus earn points!

LUNCH



SEASONAL CHEF RECOMMENDATIONS

Available daily after 3:30 p.m.

APPETIZER

Wild Mushroom Flatbread 14.99

Pesto, Fontina, Mozzarella, Truffle Fonduta, Chive

WINE PAIRING *Cooper's Hawk Lux Pinot Noir* 16.00

ENTRÉE

Cooper's Hawk Surf & Turf 45.99

6 oz. Filet Mignon, Lobster Tail and Vegetable Fritto Misto,
Roasted-Lemon Aioli, Tomato Relish, Mary's Potatoes

WINE PAIRING *Camille Audacious* 17.50

DESSERT

White & Dark Chocolate Cheesecake 12.99

Vanilla Whipped Cream, Dark Chocolate Peppermint Bark,
Crushed Candy Cane

WINE PAIRING *Vin Chocolate Noir* 10.00

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DINNER