



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 FEBRUARY WINES OF THE MONTH

Artist's Red or White Blend GLASS 11.00

Official Wine of the  SCREEN ACTORS
GUILD AWARDS

Enjoy our new, incredible blends as part of our partnership
with the Screen Actors Guild Awards®! The red is
powerful and rich, while the white is creamy and spicy.

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

Filet Mignon &

Parmesan-Crusted Lobster Tail 45.99

6 oz Filet Mignon, Crispy Onion Strings,
Oven-Roasted Vegetables, 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