



SEASONAL CHEF RECOMMENDATIONS

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

APPETIZER

Crispy Phyllo Shrimp 16.99

Piri Piri Aioli, Smoked Paprika Relish, Grilled Lemon

WINE PAIRING *Pinot Gris* 10.50

ENTRÉE

*Prime Carne Asada Tacos
& Tortilla Soup* 18.99

Aged White Cheddar, Lime-Pickled Vegetables,
Ancho Cream, Avocado, Pico de Gallo, Tomatillo Salsa

WINE PAIRING *South African Red Blend* 11.00

DESSERT

Ginger-Spiced Carrot Cake 10.99

Fresh Strawberries, Vanilla Sauce

WINE PAIRING *Cooper's Hawk Scarletto* 10.50

TRY OUR MARCH WINE OF THE MONTH

South African Red Blend **GLASS** 11.00

This blend is both powerful and rich. It boasts flavors of blackberry and plum that are matched with savory herbal notes of bay leaf and peppercorn. The long, rich finish of clove and nutmeg comes from gentle barrel aging.

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



LUNCH



SEASONAL CHEF RECOMMENDATIONS

Available daily after 3:30 p.m.

APPETIZER

Crispy Phyllo Shrimp 16.99

Piri Piri Aioli, Smoked Paprika Relish, Grilled Lemon

WINE PAIRING *Pinot Gris* 10.50

ENTRÉE

Burrata Ravioli with

Braised Short Rib Ragù 29.99

Crimini Mushrooms, Oven-Roasted Tomatoes,

Stracciatella, Lemon Herb Breadcrumbs,

Extra Virgin Olive Oil, Parmesan Cheese

WINE PAIRING *South African Red Blend* 11.00

DESSERT

Ginger-Spiced Carrot Cake 10.99

Fresh Strawberries, Vanilla Sauce

WINE PAIRING *Cooper's Hawk Scarletto* 10.50

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DINNER