



SEASONAL CHEF RECOMMENDATIONS

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

APPETIZER

Chopped Deviled Eggs & Parmesan Toast 12.99

Pickled Vegetables, Candied Bacon, Avocado,
Sweet Roasted Grape Tomatoes, Calabrian Chile Aioli

WINE PAIRING *Prosecco* 10.25

ENTRÉE

Sweet & Crunchy Tilapia Salad 18.99

Shredded Jicama, Sweet Grape Tomatoes, Cucumber, Avocado,
Dried Grape Compote, Citrus Ranch, Sesame-Honey Mustard

WINE PAIRING *Abrillante* 10.50

DESSERT

Ginger-Spiced Carrot Cake 9.99

Fresh Strawberries, Vanilla Sauce

WINE PAIRING *Cooper's Hawk Scarletto* 10.00

TRY OUR APRIL WINE OF THE MONTH

Abrillante (ah-bree-YAHN-tay) **GLASS** 10.50

This Wine Club Exclusive is a classic, summery Spanish wine full of tangerine, nectarine, orange blossom, and grapefruit flavors. It has a tangy acidity, which adds to the fresh, dry flavors.

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



LUNCH



SEASONAL CHEF RECOMMENDATIONS

Available daily after 3:30 p.m.

APPETIZER

Chopped Deviled Eggs & Parmesan Toast 12.99

Pickled Vegetables, Candied Bacon, Avocado,
Sweet Roasted Grape Tomatoes, Calabrian Chile Aioli

WINE PAIRING *Prosecco* 10.25

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 *Artist's Red Blend* 13.00

DESSERT

Ginger-Spiced Carrot Cake 9.99

Fresh Strawberries, Vanilla Sauce

WINE PAIRING *Cooper's Hawk Scarletto* 10.00

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full of tangerine, nectarine, orange blossom, and grapefruit flavors.
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DINNER