



SEASONAL CHEF RECOMMENDATIONS

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

APPETIZER

Ahi Tuna Crudo 19.99

Shaved Fennel, Lemon Conserva Aioli, Tomato-Caper Oil

WINE PAIRING *Rosé* 11.00

A Collaboration with Katie Lee Biegel

ENTRÉE

Casarecce Capri 18.99

Shrimp, Shaved Asparagus, Roasted Tomatoes,
Calabrian Lobster Sauce, Lemon Crumbs

WINE PAIRING *Cooper's Hawk Lux Chardonnay* 13.50

DESSERT

Banoffee Pie 10.99

Graham Cracker Crust, Banana, Toffee Filling,
Fresh Whipped Cream

WINE PAIRING *Nightjar* 11.75



TRY OUR MAY WINE OF THE MONTH

Rosé • *A Collaboration with Katie Lee Biegel* **GLASS 11.00**

This new Wine Club Exclusive is vibrant and fresh. Guava, watermelon, and strawberry flavors match with bright acidity, and a dry finish makes this a great wine to pair with spring and summer flavors.

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

LUNCH



SEASONAL CHEF RECOMMENDATIONS

Available daily after 3:30 p.m.

APPETIZER

Ahi Tuna Crudo 19.99

Shaved Fennel, Lemon Conserva Aioli, Tomato-Caper Oil

WINE PAIRING *Rosé* 11.00

A Collaboration with Katie Lee Biegel

ENTRÉE

*Filet Medallions &
Spinach Mascarpone Ravioli* 39.99

Asparagus and Arugula Salad, Brown Butter Cream,
Aged Balsamic

WINE PAIRING *Super Tuscan* 12.50

DESSERT

Banoffee Pie 10.99

Graham Cracker Crust, Banana, Toffee Filling,
Fresh Whipped Cream

WINE PAIRING *Nightjar* 11.75



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Rosé • *A Collaboration with Katie Lee Biegel* **GLASS** 11.00

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DINNER