



SEASONAL CHEF RECOMMENDATIONS

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

APPETIZER

Three Cheese & Italian Sausage Arancini 13.99

Marinara, Giardiniera Confetti, Pesto, Parmesan

WINE PAIRING *Prosecco 10.25*

ENTRÉE

Short Rib Grilled Cheese & Tomato Bisque 18.99

Trio of cheese: Aged White Cheddar, American, and Fontina,
with Caramelized Onions and Seasoned Fries

WINE PAIRING *Cabernet Sauvignon 11.25*

DESSERT

Blackberry Apple Cobbler 10.99

White Chocolate & Marcona Almond Crumble,
Vanilla Bean Ice Cream, Balsamic Berries

WINE PAIRING *Cooper's Hawk Lux Ice Wine 13.00*

TRY OUR SEPTEMBER WINE OF THE MONTH

Vio | Barrel-aged Viognier GLASS 11.00

Ripe orchard fruit notes are set alive with a white floral perfume that diffuses from the glass. Sourced from California vineyards, Vio has been aged in barrels to add an amplified layer of creaminess that will satisfy hearty food pairings. A white wine for all wine lovers!

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



LUNCH



SEASONAL CHEF RECOMMENDATIONS

Available daily after 3:30 p.m.

APPETIZER

Three Cheese & Italian Sausage Arancini 13.99

Marinara, Giardiniera Confetti, Pesto, Parmesan

WINE PAIRING *Prosecco 10.25*

ENTRÉE

*Roasted Squash Ravioli with Lobster,
Shrimp & Scallops* 32.99

Butternut Squash, Tomato, Tarragon, Parmesan, Lobster Sauce

WINE PAIRING *Vio 11.00*

DESSERT

Blackberry Apple Cobbler 10.99

White Chocolate & Marcona Almond Crumble,
Vanilla Bean Ice Cream, Balsamic Berries

WINE PAIRING *Cooper's Hawk Lux Ice Wine 13.00*

TRY OUR SEPTEMBER WINE OF THE MONTH



Vio | Barrel-aged Viognier GLASS 11.00

Ripe orchard fruit notes are set alive with a white floral perfume that diffuses from the glass. Sourced from California vineyards, Vio has been aged in barrels to add an amplified layer of creaminess that will satisfy hearty food pairings. A white wine for all wine lovers!

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

DINNER