



SEASONAL CHEF RECOMMENDATIONS

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

APPETIZER

Four Cheese Arancini 16.99

Italico, Mozzarella, Parmesan & Fontina Cheeses,
Pancetta, Roasted Butternut Squash,
Calabrian Lemon Aioli, Pumpkin Seed Pesto

WINE PAIRING *Prosecco* 10.75

ENTRÉE

Three-Finger Ricotta Cavatelli with Shrimp 20.99

Pancetta, Italian Sausage, Tomato-Vodka Sauce, Stracciatella,
Oven-Dried Tomatoes, Pesto Oil, Parmesan Crisps

WINE PAIRING *Cooper's Hawk Lux Pinot Noir* 16.00

DESSERT

Caramel Apple Bread Pudding 11.99

King's Hawaiian Bread®, Bourbon Toffee Mousse,
Amarena Cherries, Praline Crumble, Vanilla Ice Cream

WINE PAIRING *Almond Sparkling* 10.00

TRY OUR SEPTEMBER WINE OF THE MONTH

Duet GLASS 11.50

This showcases two unique grapes, Merlot and Malbec. It is dark and lush with flavors of blueberry, blackberry, cherry, plum, and sweet baking spices. Soft tannins and mouthwatering acidity lead to a long, fruit-laden finish.

Join the Wine Club for \$22.99, plus earn points!



LUNCH



SEASONAL CHEF RECOMMENDATIONS

Available daily after 3:30 p.m.

APPETIZER

Four Cheese Arancini 16.99

Italico, Mozzarella, Parmesan & Fontina Cheeses,
Pancetta, Roasted Butternut Squash,
Calabrian Lemon Aioli, Pumpkin Seed Pesto

WINE PAIRING *Prosecco* 10.75

ENTRÉE

Grilled Prime Flatiron Steak 42.99

Roasted Broccoli, Golden Yukons with
Smoked Paprika Butter, Sweet Onion Sherry Jus

WINE PAIRING *Duet* 11.50

DESSERT

Caramel Apple Bread Pudding 11.99

King's Hawaiian Bread®, Bourbon Toffee Mousse,
Amarena Cherries, Praline Crumble, Vanilla Ice Cream

WINE PAIRING *Almond Sparkling* 10.00

TRY OUR SEPTEMBER WINE OF THE MONTH

Duet GLASS 11.50

This showcases two unique grapes, Merlot and Malbec. It is dark and lush with flavors of blueberry, blackberry, cherry, plum, and sweet baking spices. Soft tannins and mouthwatering acidity lead to a long, fruit-laden finish.

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DINNER