

# WINE

BIN	SPARKLING	GLASS	BOTTLE
30	Cooper's Hawk Lux Sparkling <i>Bordeaux, France</i>	14.75	44.99
31	Bubbly Rosé	10.50	30.99
32	Prosecco <i>Veneto, Italy</i>	10.75	32.99
37	Blanc de Blanc	10.00	28.99
36	Moscato	10.00	28.99
35	Almond	10.00	28.99
33	Raspberry	10.00	28.99
50	Cooper's Hawk Scarletto	10.50	29.99

BIN	WHITE	GLASS	BOTTLE
78	Sauvignon Blanc	10.75	29.99
71	Pinot Gris	10.50	28.99
70	Unoaked Chardonnay	10.50	28.99
79	Chardonnay	10.75	29.99
74	Cooper's Hawk Lux Chardonnay	13.50	39.99
75	Cooper's Hawk White <i>A blend of Pinot Gris and Riesling</i>	10.00	27.99
77	Riesling	10.75	29.99
73	Gewürztraminer	10.50	28.99
72	Moscato	10.50	28.99

BIN	ROSÉ	GLASS	BOTTLE
39	Rosé	11.00	30.99

BIN	RED	GLASS	BOTTLE
85	Pinot Noir	11.75	34.99
87	Cooper's Hawk Lux Pinot Noir	16.00	49.99
90	Barbera	11.75	33.99
97	Merlot	10.75	29.99
96	Malbec	11.75	34.99
91	Cooper's Hawk Red <i>A blend of Cabernet Sauvignon and Merlot</i>	10.25	28.99
95	Old Vine Zin	10.75	30.99
94	Cab Zin	11.75	34.99
92	Petite Sirah	10.75	30.99
99	Cabernet Sauvignon	11.75	34.99
89	Cooper's Hawk Lux Cabernet Sauvignon	15.00	45.99
84	Cooper's Hawk Lux Meritage	16.00	49.99

BIN	INTERNATIONAL	GLASS	BOTTLE
41	Tempranillo <i>Rioja, Spain</i>	12.50	36.99
40	Super Tuscan <i>Tuscany, Italy</i>	12.50	37.99
42	Shiraz <i>Barossa Valley, Australia</i>	13.50	39.99

BIN	SWEET RED	GLASS	BOTTLE
86	Sweet Red	10.00	27.99
83	Romance Red	10.00	27.99
88	Vin Chocolat Noir	10.00	26.99
62	Vin Chocolat Almond	10.00	26.99

BIN	DESSERT	GLASS	BOTTLE
63	Cooper's Hawk Lux Ice Wine (375 ml)	13.50	39.99
61	Nightjar (375 ml) <i>Port-Style Wine</i>	11.75	34.99

BIN	SPICED	GLASS	BOTTLE
	Winter White · Winter Red	9.00	25.99

BIN	FRUIT	GLASS	BOTTLE
	Rhubarb · Cranberry · Blueberry · Passion Fruit	10.00	26.99

BIN	BUBBLY SANGRIA	GLASS	BOTTLE
	Blood Orange Pineapple · Blueberry Açai	10.25	27.99

BIN	LARGE FORMAT	BOTTLE
	<i>Cabernet Sauvignon</i>	
	Magnum (1.5 liter)	45.99
	Double Magnum (3 liter)	89.99
	Imperial (6 liter)	179.99
	Salmanazar (9 liter)	274.99

**WINEMAKER'S  
BARREL RESERVE**

Bordeaux-style blend curated from a collection of barrels and handcrafted by the winemaker.

GLASS 12.50 | 750 ML CARAFE 36.99

**BIN 80**

**CAMILLE**

**BY MASTER SOMMELIER EMILY WINES**

The Camille series of robust red blends are each crafted to reflect the strength and courage found in women we admire.

GLASS 18.50 | BOTTLE 69.99

**BIN 93**

Stop by our Tasting Room to pick up your favorite bottles to enjoy at home!

# FLIGHTS

**BUBBLES**  
Blanc de Blanc · Prosecco ·  
Sparkling Moscato · Almond Sparkling  
**18.99**

**WHITE**  
Sauvignon Blanc · Cooper's Hawk White ·  
Chardonnay · Moscato  
**19.99**

**RED**  
Pinot Noir · Tempranillo ·  
Cabernet Sauvignon · Petite Sirah  
**19.99**

**COOPER'S HAWK LUX**  
Chardonnay · Pinot Noir ·  
Cabernet Sauvignon · Meritage  
**22.99**

**CREATE YOUR OWN**  
*Limit 2 Cooper's Hawk Lux  
or 1 Camille wine, please.*  
**21.99**

# COCKTAILS & BEER

## SPECIALTY COCKTAILS

### NEGRONI

Beefeater Gin, Carpano Antica, Campari, Orange *13.00*

### ISLAND MOJITO

Malibu Rum, Mint, Passion Fruit, Lime *13.00*

### AMERICAN MULE

Tito's Handmade Vodka, Lime, Ginger Beer, Mint, Candied Ginger *13.00*

### KENTUCKY MULE

Knob Creek, Lime, Ginger Beer, Mint, Candied Ginger *14.00*

### BIN 61 SOUR

Woodford Reserve Bourbon, Lemon Sour, Nightjar *13.00*

### COOPER'S HAWK MARGARITA

Cazadores Reposado Tequila, Cointreau, Sour, Passion Fruit, Sparkling Wine *14.00*

### CRANBERRY SPRITZ

Prosecco, Cranberry Wine, Aperol, Orange *13.00*

### CHAMPAGNE COCKTAIL

Blanc de Blanc, Rémy Martin VSOP, Bitters, Lemon Peel *11.00*

### (212) MANHATTAN

Knob Creek Bourbon, Carpano Antica, Amarena Cherry *14.00*

### COOPER'S HAWK BLOODY MARY

Tito's Handmade Vodka, Skewer of Aged Cheddar, Andouille, Jumbo Shrimp, Bleu Cheese Stuffed Olive, Grape Tomato, Pickle, Sidecar of Local Craft Beer *14.00*

### ORIGINAL MAI TAI

Bacardi Rum, Amaretto, Citrus Juices, Myers's Rum *13.00*

## SIGNATURE SANGRIA COCKTAILS

### SANGRIA-TINI

Botanist Gin, Cointreau, Red Sangria, Sour, Prosecco, Fresh Citrus *13.00*

### NIGHTJAR SANGRIA

Rémy Martin VSOP, Red Sangria, Bitters, Soda, Caramelized Orange *13.00*

### CITRUS GIN SANGRIA

Botanist Gin, White Sangria, St-Germain, Citrus *13.00*

### BURNT LEMON SANGRIA

Cointreau, White Sangria, Citrus Juices *13.00*

## HARD SELTZER

### MEYER LEMON or PEAR

Premium Wine-Based Seltzer *glass 8.75 bottle 25.99*

## SANGRIA *Glass 10.50 Pitcher 28.99*

Classic Red · White · Peach · Raspberry · Passion Fruit

## MARTINIS

### DANA'S PINEAPPLETINI

Tito's Handmade Vodka, Malibu Rum, Pineapple Juice, Sparkling Wine *15.00*

### PEAR DROP

Grey Goose La Poire, Lemon, Sugar Rim *15.00*

### ESPRESSO

Absolut Vanilia, Espresso, Baileys Irish Cream, Frangelico Liqueur *15.00*

### DARK CHOCOLATE

Grey Goose, Dark Chocolate Liqueur, Baileys Irish Cream, Whipped Cream, Shaved Dark Chocolate *16.00*

### DIRTY NASTY

Belvedere, Bleu Cheese Olives *16.00*

### PINK GRAPEFRUIT

Deep Eddy Ruby Red Grapefruit Vodka, St-Germain, Pink Grapefruit Juice, Lime *15.00*

### JEN'S FRENCH

Tito's Handmade Vodka, Chambord Black Raspberry Liqueur, Sparkling Wine *15.00*

### CLASSIC COSMOPOLITAN

Absolut Citron, Cointreau, Sour, Cranberry Juice *15.00*

### LEMON DROP

Absolut Citron, Cointreau, Lemon, Caramelized Orange *15.00*

## SPIRIT-FREE COCKTAILS

### PASSION & SPICE

Pineapple, Passion Fruit, Jalapeño, Lime, Soda *5.99*

### THE SPA

Cucumber, Lime, Jalapeño, Mint, Soda *5.99*

## BEER

### DRAFT

Cooper's Hawk Ale *7.50*

*Wine Barrel-Aged Belgian-Style Farmhouse Ale by Goose Island*

Stella Artois *6.50* · Blue Moon *6.50*

Local Craft Selection *6.50*

### DOMESTIC BOTTLES *5.00*

Miller Lite · Coors Light · Budweiser  
Bud Light · Michelob Ultra

### PREMIUM BOTTLES *5.75*

Amstel Light · Heineken · Modelo · Corona Light  
Corona Extra · Guinness · Angry Orchard Cider

**NON-ALCOHOLIC** Heineken 0.0 *5.25*

### CRAFT BOTTLES *7.50*

Goose Island Matilda · Founders All Day IPA  
Lagunitas A Little Sumpin' Sumpin' · Lagunitas IPA  
Cigar City Jai Alai IPA

## NON-ALCOHOLIC

### HOT

Espresso *2.99* · Cappuccino *3.99*

Caffè Mocha *4.99* · Latte *3.99*

We proudly serve Big Shoulders coffee and espresso.  
Decaf espresso available.

Regular or Decaf Coffee *3.99*

Hot Tea *3.99* · Hot Chocolate *2.99*

### COLD

Fresh-Squeezed Lemonade *3.99*

*Strawberry, Passion Fruit, Raspberry, or Peach Lemonade* *4.99*

Fresh-Brewed Iced Tea *3.99* · Soft Drinks *3.99*

Raspberry Hibiscus Iced Tea *3.99*

Acqua Panna Bottled Water (750 ml) *4.99*

S.Pellegrino Sparkling Water (750 ml) *5.99*



## APPETIZERS

### ASIAN AHI TUNA SASHIMI\* BIN 75

Served Raw, Ponzu-Ginger Vinaigrette, Avocado, Radish, Wasabi Cream, Sriracha **17.99**

### DRUNKEN SHRIMP BIN 50

Bacon-Wrapped Shrimp, Tequila Lime Butter Sauce, Fresh Guacamole **19.99**

### THAI LETTUCE WRAPS BIN 77

Sweet Chili-Crisp Glazed Chicken, Asian Cabbage Slaw, Pineapple, Crunchy Wontons, Bibb Lettuce; Sesame Peanut, Cashew, and Sweet Chili Sauces **19.99**

### CRISPY BRUSSELS SPROUTS BIN 72

Cashews, Mint, Sweet Thai Chili, Sesame-Sriracha Aioli **16.99**

### CHICKEN POTSTICKERS BIN 73

Sweet and Spicy Mustard, Ginger Soy Sauce **15.99**

### CLASSIC TOMATO BRUSCHETTA ♻️ BIN 71

Burrata, Basil, Extra Virgin Olive Oil, Balsamic Glaze **13.99**

### SWEET CHILI CALAMARI BIN 32

Ponzu Glaze, Cilantro, Sesame-Sriracha Aioli **19.99**

### HOUSE-MADE MEATBALLS BIN 90

Rich Tomato Sauce, Burrata Dolce, Basil, Extra Virgin Olive Oil, Crostini **16.99**

### OVER THE BORDER EGG ROLLS BIN 71

House-Made with Southwest Chicken, Corn, Black Beans, Cilantro, and Cheese; Tomatillo Salsa, Cilantro Ranch, and Cashew Dipping Sauces **19.99**

### CAPRESE FLATBREAD ♻️ BIN 71

Ripe Tomato, Mozzarella, Red Onion, Pesto, Basil, Balsamic Glaze **13.99**

### ROASTED VEGETABLE & GOAT CHEESE FLATBREAD ♻️ BIN 85

Mozzarella, Roasted Grape Tomatoes, Pesto, Basil, Balsamic Glaze **14.99**

### ITALIAN SAUSAGE & WHIPPED BURRATA FLATBREAD BIN 41

Giardiniera, Pesto, Mozzarella, Grated Parmesan **14.99**

### CANDIED BACON & ARTISAN CHEESE PLATE

Goat Cheese, Berry Jam, Marcona Almonds; French Feta, Pistachio-Orange Honeycomb; Stracciatella, Extra Virgin Olive Oil, Basil, Roasted Grape Tomatoes, Crostini **23.99**

### OPTIONAL WINE PAIRING with 1 flight 38.99 or with 2 flights 50.99

Sauvignon Blanc · Pinot Noir · Super Tuscan · Cooper's Hawk Lux Ice Wine

## SOUP & APPETIZER SALADS

### CRAB, SHRIMP & LOBSTER BISQUE BIN 74 Cup 9.99 | Bowl 12.99

### TORTILLA SOUP BIN 78 Cup 7.99 | Bowl 9.99 · ♻️ Vegetarian Upon Request

### PLAIN OL' HOUSE ♻️ BIN 75

Cucumber, Carrot, Tomato, Croutons, Dressing on the Side **9.99**

### CAESAR BIN 70

Romaine, Shaved Parmesan, Croutons, Creamy Caesar Pesto Dressing **11.99**

### CHOPPED WEDGE BIN 37

Applewood Smoked Bacon, Bleu Cheese, Red Onion, Sweet Grape Tomatoes, Italian Vinaigrette, Bleu Cheese Dressing **14.99**

## PASTA & RISOTTO

### COUNTRY RIGATONI BIN 87

Italian Sausage, Mushroom, Chicken, Roasted Grape Tomatoes, Herbs, Tomato Garlic Cream Sauce **24.99**

### KEATON'S SPAGHETTI & HOUSE-MADE MEATBALLS BIN 91

Bucatini Pasta, Rich Tomato Bolognese, Burrata Dolce, Basil, Extra Virgin Olive Oil **22.99**

### GNOCCHI CARBONARA BIN 74

Pancetta, Chicken, Sage, Peas, Parmesan Garlic Cream Sauce **27.99**

### BAKED PARMESAN SHRIMP SCAMPI BIN 79

Capellini, White Wine San Marzano Sauce, Tomato Basil Relish, Pesto Oil **26.99**

### SHRIMP & SCALLOP RISOTTO BIN 30

Sweet Corn, Asparagus, Peas, Spinach, Parmesan, White Truffle Oil **33.99**

### BRAISED SHORT RIB RISOTTO BIN 89

Roasted Mushroom, Sweet Onion, White Wine, Shaved Parmesan, White Truffle Oil **34.99**

### ROASTED CHICKEN RISOTTO BIN 79

Sweet Corn, Peas, Shiitake Mushrooms, Roasted Peppers, Spinach, Oven-Roasted Tomatoes, Stracciatella, Pesto Oil, Candied Bacon **24.99**

♻️ Vegetarian | Gluten Free Menu Available Upon Request

## JOIN the WINE CLUB



Become a Member and discover a new wine every month in our dining room or at home, plus many more great benefits!

Start earning points with today's visit toward dining rewards:  
**1 POINT PER \$ SPENT | 350 POINTS = \$25 REWARD**

Receive birthday rewards and other gifts throughout the year.

Enjoy **10% OFF** carryout, and **10-20% OFF** additional bottles purchased in our Tasting Room.

### MONTHLY VARIETY MEMBERSHIPS

**\$22.99** for 1 bottle · **\$44.99** for 2 bottles · **\$64.99** for 3 bottles



ALREADY A MEMBER? Upgrade to a 2- or 3- Bottle Membership!

◀ Scan the code to sign up, and provide your Member Number to your server.

## SURF & TURF

Served with Oven-Roasted Vegetables and Mary's Potatoes.

### CHOOSE ONE

**PRETZEL-CRUSTED PORK CHOP** **33.99**

**PARMESAN-CRUSTED FILET MEDALLIONS\*** **44.99**

**PRIME CHURRASCO GRILLED STEAK\*** **40.99**

### CHOOSE ONE

**SOY GINGER ATLANTIC SALMON\***

**PISTACHIO-CRUSTED GROUPER**

**DRUNKEN SHRIMP SCALLOP GRATIN**

## STEAK & CHOPS

### PRIME CHURRASCO GRILLED STEAK\* BIN 96

Chimichurri-Rubbed Skirt Steak, Cilantro-Lime Aioli, Parmesan Fries, Oven-Roasted Vegetables **39.99**

### TRIO OF MEDALLIONS\* BIN 80

Horseradish, Bleu Cheese, and Parmesan-Crusted Filet Medallions, Mary's Potatoes, Asparagus **44.99**

### FILET MIGNON\* BIN 93

8 oz. Filet, Steak Butter, Crispy Onion Strings, Grilled Broccoli, Choice of Side **45.99**  
Add Bleu Cheese, Horseradish, or Parmesan Crust for 2.99.

### RED WINE BRAISED SHORT RIBS BIN 89

Oven-Roasted Vegetables, Mary's Potatoes, Grainy Dijon Mustard Butter, Crispy Onion Strings **35.99**

### PRETZEL-CRUSTED PORK CHOPS BIN 95

BBQ Maple Glaze, Mary's Potatoes, Roasted Broccolini, Candied Bacon **32.99**

## SEAFOOD

### SOY GINGER ATLANTIC SALMON\* BIN 50

Wasabi-Buttered Mashed, Asian Slaw **30.99**

### PAN-ROASTED MAHI MAHI BIN 77

Blistered Vegetables, Edamame, Ginger Rice, Coconut Curry Sauce **31.99**

### FISH & CHIPS BIN 37

Beer-Battered Alaskan Cod, Sriracha Aioli, Herb Tartar, Asian Slaw **23.99**

### PISTACHIO-CRUSTED GROUPER BIN 74

Mustard Sauce, Mary's Potatoes, Asparagus **32.99**

### JAMBALAYA BIN 75

Chicken, Shrimp, Andouille, Onion, Tomato, Peppers, Jasmine Rice **24.99**

### BLACKENED AHI TUNA\* BIN 77

Seared Rare with Wasabi Sauce, Cilantro Citrus Rice, Asian Slaw **32.99**

### PARMESAN-CRUSTED MAHI MAHI BIN 74

Roasted Broccolini, Mary's Potatoes, Crispy Capers, Lemon Butter **32.99**

## CHICKEN

### DANA'S PARMESAN-CRUSTED CHICKEN BIN 79

Tomato Basil Relish, Lemon Butter, Betty's Potatoes, Garlic Green Beans **25.99**

### COOPER'S HAWK CHICKEN GIARDINIERA BIN 70

Parmesan-Breaded Chicken, House-Made Pickled Vegetables, Mary's Potatoes **23.99**

### ELLIE'S CHICKEN PICCATA BIN 71

Lemon Butter Caper Sauce, Capellini Pasta, Lemon Conserva **24.99**

### CHICKEN MADEIRA BIN 90

Mushroom, Fontina, Mary's Potatoes, Asparagus **25.99**



## CHOPPED SALADS

### BBQ RANCH CHICKEN BIN 97

Sweet BBQ Glazed Chicken, Romaine, Grape Tomatoes, Green Beans, Aged White Cheddar, Avocado, Sweet Corn, Black Beans, Cilantro, Tortilla Strips, Applewood Smoked Bacon, Crispy Onion Strings, Chipotle BBQ Ranch 19.99

### NAPA CHICKEN BIN 75 *Vegetarian Upon Request*

Apple, Goat Cheese, Dried Cherry, Corn, Avocado, Toasted Marcona Almonds, Cilantro, Tomato, Honey Mustard Vinaigrette 20.99

### BLACKENED BLEU PRIME SKIRT STEAK\* BIN 84

Applewood Smoked Bacon, Bleu Cheese, Red Onion, Sweet Grape Tomatoes, Italian Vinaigrette, Bleu Cheese Dressing 24.99

### COOPER'S HAWK CHICKEN CAESAR BIN 70

Romaine, Shaved Parmesan, Croutons, Creamy Caesar Pesto Dressing 18.99

### CRISPY ASIAN SESAME CHICKEN BIN 71

Asian Greens, Apples, Pineapple, Oranges, Crispy Wontons, Cucumbers, Avocado, Edamame, Cashews, Toasted Sesame Vinaigrette, Citrus Chili Crunch, Peanut Drizzle 21.99

## COMBINATIONS

### SOUP & SALAD COMBINATION 19.99

*Soup:* Crab, Shrimp & Lobster Bisque · Tortilla Soup *Vegetarian Upon Request*

*Salads:* Plain Ol' House · Chopped Wedge · Caesar

### FLATBREAD & SALAD COMBINATION 19.99

*Flatbread:* Caprese · Roasted Vegetable & Goat Cheese · Italian Sausage & Whipped Burrata

*Salads:* Plain Ol' House · Chopped Wedge · Caesar

## VEGETARIAN ENTRÉES

### ROASTED VEGETABLE ENCHILADAS *Vegetarian* BIN 42

Corn Tortillas, Butternut Squash, Black Beans, Melted Cheese, Sweet Corn, Avocado, Ancho Cream, Pico de Gallo, Chipotle Tomato Sauce, Corn-Jicama Salad, Tomatillo Salsa 22.99

### GNOCCHI WITH ROASTED BUTTERNUT SQUASH *Vegetarian* BIN 70

Wild Mushrooms, Sweet Onion Cream, Spinach, Feta, Crispy Onions 23.99

### SWEET CORN & TOMATO RISOTTO *Vegan Upon Request* BIN 91

Peas, Shiitake Mushrooms, Roasted Peppers, Spinach, Stracciatella, Pesto Oil 22.99

## BURGERS & SANDWICHES

Served with your choice of Seasoned Fries, Fresh Fruit, Asian Slaw, or Side Salad.

### CLASSIC CHEESEBURGER\* BIN 95

Lettuce, Tomato, Choice of Cheese, Seasoned Mayo, Crispy Onion Strings 18.99

### BLEU CHEESE & CRISPY ONION BURGER\* BIN 99

Bleu Cheese, Lettuce, Tomato, Caramelized Onion Ranch Aioli, Crispy Onion Strings 18.99

### TURKEY BURGER BIN 97

Fresh Ground All-Natural Turkey, Herbs, Lemon, Lettuce, Tomato, Red Onion, Seasoned Mayo 16.99

### THE LEONARD BURGER\* BIN 99

A Tribute to Founder Tim McEnery's Father—Double Patty, Signature Sauce, Caramelized Onion, American Cheese, Lettuce, Tomato 19.99

### CRISPY FISH SANDWICH BIN 75

Beer-Battered Alaskan Cod, Crispy Slaw, Smashed Avocado, Sriracha Mayo 17.99

### THE PRIME\* BIN 84

Slow-Roasted Shaved Prime Rib, Seasoned Mayo, House-Made Steak Jus, Horseradish Cream 22.99

### CRISPY BUTTERMILK CHICKEN SANDWICH BIN 74

Crispy Slaw, Sriracha Aioli, Ranch, Spicy Honey 18.99

### CILANTRO RANCH CHICKEN SANDWICH BIN 79

Melted Cheddar, Applewood Smoked Bacon, Smashed Avocado, Cilantro Ranch, Seasoned Mayo 18.99

## SIGNATURE SIDES

WASABI-BUTTERED MASHED POTATOES *Vegetarian* 6.99

MARY'S POTATOES *Vegetarian* 6.99  
Whipped Potatoes, Butter, Cream

BETTY'S POTATOES 7.99  
Shredded Potatoes, White Cheddar, Scallions

ROASTED BROCCOLINI *Vegetarian* 7.99

OVEN-ROASTED VEGETABLES *Vegetarian* 7.99

ASPARAGUS *Vegetarian* 7.99

GRILLED BROCCOLI *Vegetarian* 7.99

ASIAN SLAW *Vegetarian* 6.99  
Shaved Cabbage, Cilantro, Creamy Dressing

*Vegetarian* | **Gluten Free** Menu Available Upon Request

\*These items are served raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## LIFE BALANCE

Each dish on our Life Balance Menu is 600 calories or less and is designed to accommodate our guests looking to enjoy mindful portions when dining out.

### CHICKEN POTSTICKERS BIN 73 570 Calories

Sweet and Spicy Mustard, Ginger Soy Sauce, Asian Slaw 15.99

### ASIAN AHI TUNA SASHIMI\* BIN 75 300 Calories

Served Raw, Ponzu-Ginger Vinaigrette, Avocado, Radish, Wasabi Cream, Sriracha 17.99

### PLAIN OL' HOUSE SALAD *Vegetarian* BIN 75 333 Calories

Cucumber, Carrot, Tomato, Croutons, Italian Vinaigrette on the Side 9.99

### BBQ RANCH CHICKEN SALAD BIN 97 600 Calories

Sweet BBQ Glazed Chicken, Romaine, Grape Tomatoes, Green Beans, Aged White Cheddar, Avocado, Sweet Corn, Black Beans, Cilantro, Chipotle BBQ Ranch 19.99

### ROASTED CHICKEN GIARDINIERA BIN 70 518 Calories

Spinach, Mushroom, Tomato, House-Made Pickled Vegetables, Capellini Pasta 21.99

### GRILLED TENDERLOIN MEDALLIONS\* BIN 80 550 Calories

Ancho Chili, Garlic, Roasted Broccolini, Yukon Gold Potatoes, Sweet Grape Tomatoes 34.99

### SEARED ATLANTIC SALMON\* BIN 50 600 Calories

Sautéed Spinach, Oven-Roasted Yukon Gold Potatoes, Sweet San Marzano Tomato Sauce 24.99

### PAN-ROASTED MAHI MAHI BIN 77 600 Calories

Garlic Green Beans, Grape Tomatoes, Edamame, Ginger Rice, Coconut Curry Sauce 31.99

### BLACKENED AHI TUNA\* BIN 71 590 Calories

Seared Rare with Wasabi Sauce, Cilantro Citrus Rice, Asian Slaw 31.99

### THE LIFE BALANCE BURGER\* BIN 90 596 Calories

Lettuce, Tomato, Red Onion, Spicy Pico de Gallo, Feta, Fresh Fruit, Side Salad 18.99

### TURKEY BURGER BIN 97 600 Calories

Fresh Ground All-Natural Turkey, Herbs, Lemon, Lettuce, Tomato, Red Onion, Seasoned Mayo, Fresh Fruit, Side Salad 15.99

## LUNCH-SIZED ENTRÉES

Available daily 11:00 a.m. until 3:30 p.m.

### COOPER'S HAWK CHICKEN GIARDINIERA BIN 70

Parmesan-Breaded Chicken, House-Made Pickled Vegetables, Mary's Potatoes 19.99

### KEATON'S SPAGHETTI & HOUSE-MADE MEATBALLS BIN 91

Bucatini Pasta, Rich Tomato Bolognese, Burrata Dolce, Basil, Extra Virgin Olive Oil 17.99

### GNOCCHI CARBONARA BIN 74

Pancetta, Chicken, Sage, Peas, Parmesan Garlic Cream Sauce 19.99

### GNOCCHI WITH ROASTED BUTTERNUT SQUASH *Vegetarian* BIN 70

Wild Mushrooms, Sweet Onion Cream, Spinach, Feta, Crispy Onions 16.99

### PRETZEL-CRUSTED PORK CHOP BIN 95

BBQ Maple Glaze, Mary's Potatoes, Roasted Broccolini, Candied Bacon 20.99

### DANA'S PARMESAN-CRUSTED CHICKEN BIN 79

Tomato Basil Relish, Lemon Butter, Mary's Potatoes, Garlic Green Beans 20.99

### ELLIE'S CHICKEN PICCATA BIN 71

Lemon Butter Caper Sauce, Capellini Pasta, Asparagus, Lemon Conserva 20.99

### CHICKEN MADEIRA BIN 90

Mushroom, Fontina, Mary's Potatoes, Asparagus 20.99

### SOY GINGER ATLANTIC SALMON\* BIN 50

Wasabi-Buttered Mashed, Asian Slaw 24.99

## DESSERT

### S'MORE BUDINO BIN 62

Caramel Custard, Valrhona Chocolate Mousse, Brown-Butter Toasted Graham Cracker 11.99

### BANOFFEE PIE BIN 61

Graham Cracker Crust, Banana, Toffee Filling, Fresh Whipped Cream 11.99

### COOPER'S HAWK CHOCOLATE CAKE BIN 88

Valrhona Chocolate, Hazelnut Ganache, Vanilla Ice Cream 11.99

### SALTED CARAMEL CRÈME BRÛLÉE BIN 63

Fresh Berries, Flaky Sea Salt 11.99

### KEY LIME PIE BIN 35

Fresh-Squeezed Citrus, Graham Cracker Crust, Whipped Cream, Lime Dust 11.99

### REESE'S ICE CREAM COOKIE BIN 61

Warm Chocolate Chip Cookie Baked with Reese's Peanut Butter Cups, Vanilla Ice Cream 12.99

### HOUSE-MADE TRUFFLES BIN 61

Chocolate, White Chocolate, or Truffle of the Month 4.99 Each

### WINE & CHOCOLATES

Truffles from our bakery with a flight of three sweet wines 17.99 | *Without Wine* 9.99