

Winter Menu

Chimichurri Grilled Shrimp

Sautéed spinach with grilled shrimp and our Chimichurri sauce. 12.99

French Onion Soup

With melted Gruyere cheese and frizzled onions. 7.99

Winter Caesar Salad

Baby Kale and Romaine dressed with our House-made Caesar, topped with Polenta croutons, Parmesan and roasted Roma tomatoes. 11.99

Chicken \$5.5 • Salmon \$8 • Shrimp \$8

Short Rib Grilled Cheese

With caramelized onions, Gruyere cheese and horseradish sauce, served with French fries. 17.99

Braised Beef Pappardelle

Slow cooked short rib with fresh mushroom gravy over ribbons of Pappardelle pasta. 23.99

Baked Stuffed Sole

Filled with fresh crab meat stuffing, served with asparagus, Hollandaise sauce and lemon chive mashed potatoes. 25.99

Pineapple Upside-Down Cake

Our mini version of an American classic, topped with whipped cream. 7.99

Warm Cocoa Rum Cake

Chocolate cake served warm and drizzled with Amarena rum sauce. 8.99



* Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food borne illness.

12.13.22

Winter Cocktails

Ginger Rosemary Spritz

Ginger-lemon Kombucha with crisp ginger beer (Non-Alcoholic). 6.25

Cherry Coconut Paloma

Código Repo Tequila, grapefruit, coconut and cherry. 12.75

Spill The Tea

Tito's, Quiver Honey liquor, watermelon black tea, mango and citrus. 11.75

Winter Sangria

Peach liquor, apples, cranberries and crisp Pinot Grigio. 10.75

Peach Fashioned

Broken Barrel Bourbon aged on peach brandy staves and House-made bitters. 11.75

Peanut Butter Creme Brûlée Martini

Chocolate, peanut butter and crème brûlée liquors shaken to perfection, with a vanilla sugar rim. 11.75

