

FEBRUARY

Features

BAR

winter whiskey flight (3/4oz each) | 13

maker's mark, woodford reserve, elijah craig small batch

chocolate raspberry martini | 8

vodka, crème de cacao, raspberry

dark chocolate cherry old fashioned | 9

four roses yellow bourbon, maraschino cherry, chocolate bitters

STARTERS

arancini | 8

jumbo cajun butter shrimp skewer | 11

roasted tomato bisque | 6

MAIN

LUNCH

fried pork tenderloin sandwich | 12

served with lettuce, onion, tomato, chipotle aioli, and homemade tater tots

seasonal salmon salad | 14

4oz salmon, fresh berries, toasted pecans, and citrus poppyseed dressing

DINNER

beef short rib | 18

red wine braised, fried potatoes, caramelized carrots

10oz cedar plank salmon | 21

parmesan-pepper arborio, roasted garlicky kale, citrus butter

SWEETS

bourbon-soaked cherry bread pudding | 10

double chocolate brownie | 13

madagascar vanilla bean crème brûlée | 11

... or four for 7 red velvet or carrot cake cupcakes to-go!

☘ be sure to plan ahead for our st. patrick's day brunch celebration ☘

MARCH 16 & MARCH 17