FIRST COURSE

House Salad
Mixed Greens with Tomato, Cucumber, Candied Walnuts, Raspberry Vinaigrette

SECOND COURSE

Choice of:

Honey Citrus Salmon | $35
Scottish Salmon marinated in a clover honey citrus blend, grilled to perfection with a charred pineapple, ginger salsa, avocado cilantro cream drizzle and herb infused basmati rice

Fire Roasted Chicken | $31
Fresh Fennel Tart Apple Slaw and Roasted Beets with Herbed Basmati Rice

Slow Braised Lamb | $39
Fresh Cherries and Plums in a delicate Demi-Glaze with Sautéed Kale, Creamy Cauliflower Mashed Potato

Maple Bourbon Pork | $38
Bone-in pork chop with grilled Georgia Peach, Bourbon Sauce and Crispy Pancetta, Creamy Cauliflower Mashed Potato

Braised Short Rib | $36
6 Hour Braised Short Rib served with Mashed Potatoes, Roasted Carrots, Charred Asparagus, topped with a Demi-Glaze

Tuscan Pasta Primavera | $25
Pappardelle pasta with a medley of farm fresh Organic Vegetables, Herbs and Spices gently tossed in a Tasteful Marinara Sauce

THIRD COURSE

Chef’s Dessert of the Day

Parties of 8 or more are subject to a 20% automatic gratuity.
“Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.”
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**Sparkling**
- Terra Champagne $10/$38
- Chandon Brut Split $12
- Chandon Rose Split $12
- Zonin Prosecco $11

**Chardonnay**
- Cambria $11/$42
- La Crema $13/$50
- Francis Coppola $15/$56

**Pinot Grigio**
- Benvolio $10/$38

**Sauvignon Blanc**
- Bonterra $11/$42

**Rose**
- La Crema $10/$38

**Pinot Noir**
- Cambria $11/$42
- La Crema $13/$50

**Cabernet Sauvignon**
- Avalon $11/$42
- Justin $15/$56