

## SPECIAL TO-GO MENU

3 COURSE MEAL | \$48 PER PERSON

ALL ITEMS ARE AVAILABLE A LA CARTE

### WINES

#### REDS

PINOT NOIR BELLE GLOS "CLARK & TELEPHONE" | 38  
PINOT NOIR POINT NORTH | 28  
MERLOT SEVEN FALLS | 22  
COTES DU RHONE SAINT COSME | 26  
MALBEC KAIKEN | 20  
CABERNET SAUVIGNON FOLIE A DEUX | 28  
CABERNET SAUVIGNON THE HUNTSMAN | 30  
RED BLEND PRISONER CO. "UNSHACKLED" | 26  
PETITE SIRAH J LOHR "TOWER ROAD" | 28  
TEMPRANILLO SARDON | 26  
ZINFANDEL TERRA D'ORO | 26

#### WHITES

PINOT GRIGIO VILLA SANDI | 20  
SANCERRE ROSSIGNOLE | 32  
ORGANIC VIOGNIER YALUMBA | 24  
CHARDONNAY LINCOURT "STEEL" | 26  
CHARDONNAY TAKEN | 28  
RIESLING KUNG FU GIRL | 22  
ROSÉ FLEURS DE PRAIRIE | 24  
SAUVIGNON BLANC ECHO BAY | 22  
CHENIN BLANC LE PETIT PERROY "VOUVRAY" | 24

### SALADS choice of

**BACON & BLUE** iceberg wedge, Nueske's bacon, oven roasted tomatoes, hickory smoked blue cheese dressing

**TRIO CAESAR** artisan romaine, Boquerones anchovies, parmesan crisp

### ENTRÉES choice of

**JUMBO SHRIMP PRIMAVERA** parpadelle pasta, spring asparagus, fava beans, roasted red peppers, basil cream, shaved parmesan, herbed breadcrumbs

**GRILLED CHICKEN PAILLARD** wilted spinach, macerated sultanas, prosciutto, pine nuts, caper parsley relish, shaved parmesan, rosemary jus

**RED WINE BRAISED SHORT RIB** saffron polenta, malibu carrots, baby kale, Chianti jus, gremolata

**HICKORY SMOKED ATLANTIC SALMON\*** sweet corn succotash, corn puree, avocado chimichurri

**PAN SEARED DAYBOAT SCALLOPS\*** summer ratatouille, stone ground grits, smoked tomato butter

**SOY GLAZED CHILEAN SEABASS\*** carrot ginger puree, garlic spinach, citrus beurre blanc

### SIDES +8

TRIPLE CHEESE MACARONI

GARLIC WHIPPED POTATOES

SWEET CORN SUCCOTASH

FRIED BRUSSELS SPROUTS

TRIO FRIES

JUMBO ASPARAGUS

### DESSERTS choice of

**DARK CHOCOLATE TORTE** Grand Marnier crème anglaise, Luxardo cherry, chocolate pearls, whipped cream

**KEY LIME PIE** toasted coconut crust, mojito reduction, berry coulis, meringue brûlée

### APPETIZERS a la carte

**HOUSEMADE BURRATA 14** summer panzanella, heirloom cherry tomatoes, cucumber, red onion, brown butter croutons, herb vinaigrette, pesto

**SOY GLAZED PORK BELLY 14** cucumber wakame salad, house pickled ginger, spicy aioli

**CLASSIC JUMBO SHRIMP COCKTAIL 16** three chilled jumbo shrimp, cocktail sauce, lemon

**CHARCUTERIE BOARD 23** Prosciutto Americano, soppressata, copa, Grafton cheddar, idiazabal (sheep), Merry Goat Round, grilled Roman artichokes, grilled asparagus, honeycomb, basil pesto

EXECUTIVE CHEF **EDDIE MARINE** | SENIOR GENERAL MANAGER **REES FREIBERG** | GENERAL MANAGER **SAMUEL PRATT-JALLOH**

\* These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.  
PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS