



Monday, December 15, 2025

:: STARTERS ::

WINTER CAPRESE TOAST

roasted sweet peppers, 18-month parma prosciutto, fresh mozzarella, basil, aged balsamic 18

ROASTED ACORN SQUASH

stracciatella, hazelnuts, chili honey 16

WAGYU BEEF "CARPACCIO"

roasted red peppers, horseradish, pine nuts, arugula, parmigiano reggiano 21

:: ENTREES ::

HALIBUT

spinach & artichoke risotto, capers, charred tomato butter 49

RADIATORI

baby shrimp, spinach, basil, hot cherry peppers, spicy vodka sauce 36

PRIME NY STRIP STEAK

peppercorn crusted, onion rings, malt vinegar aioli 68





:: COCKTAIL FEATURES ::

SPICED OLD FASHIONED

e.h. taylor small batch, cinnamon, cloves, demerara, walnut bitters, lemon twist 22

WHITE COSMO

grey goose citron, st. germaine, white cranberry, lemon 20

:: WINE FEATURES ::

CHATEAUNEUF du PAPE

*domaine jean royer
grenache, mourvedre, cinsault
68btl*

ALBARIÑO

*la osa polar
13gl, 19.50qt, 52btl*

:: CORAVIN SELECTIONS ::

DUCKHORN MERLOT

*2021 napa valley, california 97pts
30gls/45qt*

FLOWERS PINOT NOIR

*2022 sonoma coast, california 93pts
29gls/43.5qt*

ORIN SWIFT 8 YEARS IN THE DESERT

*2022 napa valley, california 92pts
22gls/33qt*

CAKEBREAD CABERNET

*2021 napa valley, california
40gls/60qt*

SAN GIORGIO UGOLFORTE BRUNELLO

*2018 tuscany, italy 96pts
30gls/45qt*

