



Monday, January 19, 2026

:: STARTERS ::

SALMON MEATBALLS

pickled fresno chilis, cajun remoulade 18

AHI TUNA TACOS

wasabi, sweet soy, pickled ginger, furikake 21

FRIED OLIVES

castelvetrano olives, marinated sweet peppers, baby mozzarella, roasted garlic aioli 16

WOOD ROASTED BEETS

pistachio butter, navel oranges, whipped feta, aged balsamic 18

WAGYU BEEF "CARPACCIO"

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

:: ENTREES ::

HALIBUT

broccoli risotto, artichoke bruschetta, calabrian chili vinaigrette 52

RADIATORE

arugula pesto, sundried tomato, parma prosciutto, pinenuts, fresh mozzarella 32

PRIME NY STRIP STEAK

peppercorn crusted, white wine mushroom pan sauce, charred broccolini 68

C.A.B PRIME BONE-IN RIBEYE 24 oz.

loaded potato skins, grilled scallions, bbq demi 85





:: COCKTAIL FEATURES ::

STRAWBERRY LEMONADE

bicardi limon, muddled strawberries, lemonade 12.

SPICED OLD FASHIONED

bourbon, cinnamon, cloves, demerara, walnut bitters, lemon twist 15

:: WINE FEATURES ::

ZINFANDEL

sin zin

alexander valley, ca

40btl

SAUVIGNON BLANC

honig

napa valley, ca

48btl

:: 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

