



Monday, September 28, 2026

:: SMALL PLATES ::

CLAMS CASINO

bacon, bell pepper, buttered bread crumbs 23

CHILLED SEAFOOD SALAD

shrimp, scallops, calamari, celery, bell pepper, red wine vinaigrette 23

HEIRLOOM TOMATO CAPRESE

fresh mozzarella, basil, pickled onion, aged balsamic 16

NASHVILLE HOT CHICKEN

purple cabbage slaw, house pickles, tabasco ranch dip 17

AUTUMN PANZANELLA SALAD

rosemary croutons, delicata squash, green apple, cranberry, gorgonzola, maple vinaigrette 16

:: LARGE PLATES ::

FAROE ISLAND SALMON "CASINO"

bacon, bell pepper, buttered breadcrumbs, lemon butter 43

SEAFOOD BUCATINI

lobster, baby shrimp, calamari, clams, spicy tomato fennel broth 48

PUMPKIN & MASCARPONE RAVIOLI

brown butter, sage, candied walnuts, reggiano 34

BERKSHIRE PORK SCHNITZEL

five spice spaetzle, apple fennel salad, wholegrain mustard sauce 41

BIANCO PIZZA

roasted garlic, tomato, onion, fontina 25

:: COCKTAIL FEATURE ::

THE GREEN

rhubarb ginger infused gin, lillet blanc, luxardo maraschino 15



:: 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*

ORIN SWIFT PALERMO CABERNET

*2022 napa valley, california
40gls/60qt*

ALTESINO BRUNELLO

*2020 tuscany, italy 95pts
34gls/51qt*

