

Lunch Menu- \$15

First Course

Chopped Caesar Salad- Crisp romaine, house Caesar dressing, parmesan cheese, sweet tomatoes, croutons

Or

Soup Du Jour- Tomato Basil Bisque

Second Course

Gourmet Burger- CAB beef patty, swine jam, baby arugula, brioche bun

Winter Salad: heritage greens, dried cherries, strawberries, candied pecans, sweet tomatoes, sliced pear, goat cheese croutons, lemon poppy seed dressing

Pulled Brisket Tacos: Coffee rubbed and slow cooked, grilled poblano + onions, queso fresco, street salsa, corn tortillas and jasmine rice

Hangover Enchiladas- hint of ghost chili seasoned beef, white cheddar, red chili sauce, fried egg, cilantro - lime crème fraiche, Pico de Gallo, southwest hash

Dinner Menu- \$33

First Course

Small Winter Salad- heritage greens, dried cherries, strawberries, candied pecans, sweet tomatoes, Sliced Pear, Goat Cheese Croutons, Lemon Poppy Seed Dressing

or

Soup Du Jour- Tomato Basil Bisque

Second Course

Backyard Chicken- Apple brined + smoked chicken thighs, sticky bbq sauce, potato gratin, seasoned vegetables

Shrimp Diablo Fettucine- tiger shrimp, spicy tomato cream sauce, sweet bell peppers, smoked bacon, spinach, fresh basil

Citrus Glazed Salmon- 8oz grilled filet, mango salsa, herbed carrots, cilantro jasmine rice

Grilled Ribeye- 14oz seasoned steak, cabernet peppercorn sauce, pale ale onion rings, sweet root mash, herbed carrots

Third Course

Chocolate Key Lime Pie- Chocolate almond crust, key lime custard, whipped cream

Warm Chocolate Brownie- salted caramel, candied nuts, cappuccino ice cream