

WINE

BIN	SPARKLING	GLASS	BOTTLE
30	Cooper's Hawk Lux Sparkling	13.00	39.99
31	Bubbly Rosé	10.00	28.99
32	Prosecco	10.25	30.99
37	Blanc de Blanc	9.50	26.99
36	Moscato	9.50	26.99
35	Almond	9.50	26.99
33	Raspberry	9.50	26.99
50	Cooper's Hawk Scarletto <i>Brachetto-Style Sweet Sparkling Red</i>	10.00	28.99

BIN	WHITE	GLASS	BOTTLE
78	Sauvignon Blanc	10.25	29.99
71	Pinot Gris	10.00	28.99
70	Unoaked Chardonnay	10.00	28.99
79	Chardonnay	10.25	29.99
74	Cooper's Hawk Lux Chardonnay	13.00	39.99
75	Cooper's Hawk White <i>A blend of Pinot Gris and Riesling</i>	9.50	26.99
77	Riesling	10.25	29.99
73	Gewürztraminer	10.00	28.99
72	Moscato	10.00	28.99

BIN	ROSÉ	GLASS	BOTTLE
39	Rosé	10.50	30.99

BIN	RED	GLASS	BOTTLE
85	Pinot Noir	11.25	33.99
87	Cooper's Hawk Lux Pinot Noir	15.50	49.99
90	Barbera	11.25	33.99
97	Merlot	10.25	29.99
96	Malbec	11.25	33.99
91	Cooper's Hawk Red <i>A blend of Cabernet Sauvignon, Merlot, and Syrah</i>	9.75	27.99
95	Old Vine Zin	10.25	29.99
94	Cab Zin	11.25	33.99
92	Petite Sirah	10.25	29.99
99	Cabernet Sauvignon	11.25	33.99
89	Cooper's Hawk Lux Cabernet Sauvignon	14.50	45.99
84	Cooper's Hawk Lux Meritage	15.50	49.99

BIN	INTERNATIONAL	GLASS	BOTTLE
41	Tempranillo <i>Rioja, Spain</i>	12.00	36.99
40	Super Tuscan <i>Tuscany, Italy</i>	12.00	36.99
42	Shiraz <i>Barossa Valley, Australia</i>	13.00	39.99

BIN	SWEET RED	GLASS	BOTTLE
86	Sweet Red	9.50	26.99
83	Romance Red <i>Concord grapes with hints of maraschino cherry and spice</i>	9.50	26.99
88	Vin Chocolat Noir <i>Red wine blended with natural chocolate</i>	9.50	26.99
62	Vin Chocolat Almond <i>Red wine blended with natural chocolate and a hint of almond</i>	9.50	26.99

BIN	DESSERT	GLASS	BOTTLE
63	Cooper's Hawk Lux Ice Wine (375 ml)	13.00	39.99
61	Nightjar (375 ml) <i>Port-Style Wine</i>	11.25	32.99

BIN	MULLED	GLASS	BOTTLE
	Winter White	8.00	24.99
	Winter Red	8.00	24.99

BIN	FRUIT	GLASS	BOTTLE
	Rhubarb · Cranberry · Blueberry Passion Fruit	9.50	26.99

BIN	SPECIALTIES	GLASS	PITCHER
	♣ Sangria <i>Classic Red · White · Peach · Raspberry · Passion Fruit</i>	10.00	27.99

BIN	GLASS	BOTTLE	
	Cooper's Hawk Bubbly Sangria	9.75	27.99
	<i>Blueberry Açai · Blood Orange Pineapple</i>		

**WINEMAKER'S
BARREL RESERVE**

Bordeaux-style blend curated from a collection of barrels and handcrafted by the winemaker.

GLASS 12.00 | 750 ML CARAFE 35.99

BIN 80

CAMILLE FIERCE
BY MASTER SOMMELIER, EMILY WINES

Celebrating the power of intelligence, style, and confidence, this red blend is packed with notes of berries and herbs.

GLASS 17.00 | BOTTLE 66.99

BIN 93

FLIGHTS

BUBBLES
Cooper's Hawk Lux Sparkling
Prosecco · Sparkling Moscato
Almond Sparkling
16.99

WHITE
Sauvignon Blanc
Cooper's Hawk White
Chardonnay · Moscato
17.99

RED
Pinot Noir · Tempranillo
Cabernet Sauvignon
Petite Sirah
17.99

COOPER'S HAWK LUX
Sparkling · Chardonnay
Pinot Noir · Meritage
20.99

CREATE YOUR OWN
*Limit 2 Cooper's Hawk Lux
or 1 Camille wine, please.*
19.99

COCKTAILS & BEER

SPECIALTY COCKTAILS

NEGRONI

Beefeater Gin, Carpano Antica, Campari, Orange *12.00*

ISLAND MOJITO

Malibu Rum, Mint, Passion Fruit, Lime *12.00*

AMERICAN MULE

Tito's Handmade Vodka, Lime, Ginger Beer,
Mint, Candied Ginger *12.00*

KENTUCKY MULE

Knob Creek, Lime, Ginger Beer, Mint, Candied Ginger *13.00*

BIN 61 SOUR

Woodford Reserve Bourbon, Lemon Sour, Nightjar *12.00*

COOPER'S HAWK MARGARITA

Cazadores Reposado Tequila, Cointreau, Sour,
Passion Fruit, Sparkling Wine *13.00*

CRANBERRY SPRITZ

Prosecco, Cranberry Wine, Aperol, Orange *12.00*

CHAMPAGNE COCKTAIL

Blanc de Blanc, Rémy Martin VSOP, Bitters, Lemon Peel *10.00*

(212) MANHATTAN

Knob Creek Bourbon, Carpano Antica,
Amarena Cherry *13.00*

COOPER'S HAWK BLOODY MARY

Tito's Handmade Vodka, Skewer of Aged Cheddar,
Andouille, Jumbo Shrimp, Bleu Cheese Stuffed Olive,
Grape Tomato, Pickle, Sidecar of Local Craft Beer *13.00*

ORIGINAL MAI TAI

Bacardi Rum, Amaretto, Citrus Juices, Myers's Rum *12.00*

SIGNATURE SANGRIA COCKTAILS

SANGRIA-TINI

Botanist Gin, Cointreau, Red Sangria, Sour, Prosecco,
Fresh Citrus *11.00*

NIGHTJAR SANGRIA

Rémy Martin VSOP, Red Sangria, Bitters, Soda,
Caramelized Orange *11.00*

CITRUS GIN SANGRIA

Botanist Gin, White Sangria, St-Germain, Citrus,
Rosemary *11.00*

BURNT LEMON SANGRIA

Cointreau, White Sangria, Citrus Juices *11.00*

COOPER'S HAWK HARD SELTZER

MEYER LEMON or PEAR *glass 8.25 bottle 25.99*

MARTINIS

DANA'S PINEAPPLETINI

Tito's Handmade Vodka, Malibu Rum, Pineapple Juice,
Sparkling Wine *13.00*

PEAR DROP

Grey Goose La Poire, Lemon, Sugar Rim *13.00*

ESPRESSO

Absolut Vanilia, Espresso, Baileys Irish Cream,
Frangelico Liqueur *14.00*

DARK CHOCOLATE

Grey Goose, Dark Chocolate Liqueur, Baileys Irish Cream,
Whipped Cream, Shaved Dark Chocolate *14.00*

DIRTY NASTY

Belvedere, Bleu Cheese Olives *14.00*

PINK GRAPEFRUIT

Deep Eddy Ruby Red Grapefruit Vodka, St-Germain,
Pink Grapefruit Juice, Lime *13.00*

JEN'S FRENCH

Tito's Handmade Vodka, Chambord Black Raspberry Liqueur,
Sparkling Wine *13.00*

CLASSIC COSMOPOLITAN

Absolut Citron, Cointreau, Sour, Cranberry Juice *13.00*

LEMON DROP

Absolut Citron, Cointreau, Lemon, Caramelized Orange *13.00*

BEER

DRAFT

Cooper's Hawk Ale *7.50*
Wine Barrel-Aged Belgian-Style Farmhouse Ale by Goose Island
Stella Artois *6.50* · Blue Moon *6.50*
Local Craft Selection *6.50*

DOMESTIC BOTTLES 5.00

Miller Lite · Coors Light · Budweiser
Bud Light · Michelob Ultra

PREMIUM BOTTLES 5.75

Amstel Light · Heineken · Modelo · Corona Light
Corona Extra · Guinness · Angry Orchard Cider

NON-ALCOHOLIC Heineken 0.0 5.25

CRAFT BOTTLES 7.50

Goose Island Matilda · Founders All Day IPA
Lagunitas Little Sumpin' Sumpin' · Lagunitas IPA
Cigar City Jai Alai IPA

NON-ALCOHOLIC

HOT

Espresso *2.99* · Cappuccino *3.99*
Café Mocha *4.99* · Latte *3.99*

We proudly serve Big Shoulders coffee and espresso.
Decaf espresso available.

Regular or Decaf Coffee *3.99*

Hot Tea *3.99* · Hot Chocolate *2.99*

COLD

Fresh-Squeezed Lemonade *3.99*
Strawberry, Passion Fruit, Raspberry or Peach Lemonade 4.99

Fresh-Brewed Iced Tea *3.99* · Soft Drinks *3.99*

Raspberry Hibiscus Iced Tea *3.99*

Acqua Panna Bottled Water *750mL 4.99*

S.Pellegrino Sparkling Water *750mL 5.99*



APPETIZERS

ASIAN AHI TUNA SASHIMI* BIN 75

Served Raw, Ponzu-Ginger Vinaigrette, Avocado, Radish, Wasabi Cream, Sriracha **14.99**

DRUNKEN SHRIMP BIN 50

Bacon-Wrapped Shrimp, Tequila Lime Butter Sauce, Fresh Guacamole **16.99**

ASIAN PORK BELLY BIN 94

Scallions, Sesame Seeds, Cilantro, Radish, Avocado, Sour Cream, Crispy Tortillas **14.99**

THAI LETTUCE WRAPS BIN 77

Sweet Chili-Glazed Chicken, Asian Cabbage Slaw with Pineapple, Crunchy Wontons, Bibb Lettuce; Sesame Ginger, Cashew, and Ponzu-Ginger Sauces **18.99**

CRISPY BRUSSELS SPROUTS BIN 72

Cashews, Mint, Sweet Thai Chili, Sesame-Sriracha Aioli **14.99**

CHICKEN POTSTICKERS BIN 73

Sweet and Spicy Mustard, Ginger Soy Sauce **12.99**

CLASSIC TOMATO BRUSCHETTA BIN 71

Burrata, Basil, Extra Virgin Olive Oil, Balsamic Glaze **11.99**

HOUSE-MADE MEATBALLS BIN 90

Rich Tomato Sauce, Burrata Dolce, Basil, Extra Virgin Olive Oil, Polenta Crostini **14.99**

OVER THE BORDER EGG ROLLS BIN 71

House-Made with Southwest Chicken, Corn, Black Beans, Cilantro, and Cheese; Tomatillo Salsa, Cilantro Ranch, and Cashew Dipping Sauces **15.99**

CAPRESE FLATBREAD BIN 71

Ripe Tomato, Mozzarella, Red Onion, Pesto, Basil, Balsamic Glaze **11.99**

ROASTED VEGETABLE & GOAT CHEESE FLATBREAD BIN 85

Mozzarella, Roasted Grape Tomatoes, Pesto, Basil, Balsamic Glaze **12.99**

ITALIAN SAUSAGE & WHIPPED BURRATA FLATBREAD BIN 41

Giardiniera, Pesto, Mozzarella, Grated Parmesan **12.99**

SOUP & APPETIZER SALADS

CRAB & LOBSTER BISQUE BIN 74 Cup 7.99 | Bowl 10.99

TORTILLA SOUP BIN 78 Cup 5.99 | Bowl 7.99

Vegetarian Upon Request

PLAIN OL' HOUSE BIN 75

Cucumber, Carrot, Tomato, Croutons, Dressing on the Side **7.99**

CAESAR BIN 70

Romaine, Shaved Parmesan, Croutons, Creamy Caesar Pesto Dressing **9.99**

CHOPPED WEDGE BIN 37

Applewood Smoked Bacon, Bleu Cheese, Red Onion, Sweet Grape Tomatoes, Italian Vinaigrette, Bleu Cheese Dressing **11.99**

SHAVED BRUSSELS SPROUTS BIN 78

Extra Virgin Olive Oil, Shaved Parmesan, Lemon, Marcona Almonds, Balsamic Glaze **10.99**

PASTA & RISOTTO

COUNTRY RIGATONI BIN 87

Italian Sausage, Mushroom, Chicken, Roasted Grape Tomatoes, Herbs, Tomato Garlic Cream Sauce **22.99**

KEATON'S SPAGHETTI & HOUSE-MADE MEATBALLS BIN 91

Bucatini Pasta, Rich Tomato Bolognese, Burrata Dolce, Basil, Extra Virgin Olive Oil **20.99**

GNOCCHI CARBONARA BIN 74

Pancetta, Chicken, Sage, Peas, Parmesan Garlic Cream Sauce **24.99**

BAKED PARMESAN SHRIMP SCAMPI BIN 79

Capellini, White Wine San Marzano Sauce, Tomato Basil Relish, Pesto Oil **23.99**

SHRIMP & SCALLOP RISOTTO BIN 30

Sweet Corn, Asparagus, Peas, Spinach, Parmesan, White Truffle Oil **29.99**

BRAISED SHORT RIB RISOTTO BIN 89

Roasted Mushroom, Sweet Onion, White Wine, Shaved Parmesan, White Truffle Oil **30.99**

SWEET CORN & TOMATO RISOTTO BIN 91

Peas, Shiitake Mushrooms, Roasted Peppers, Spinach, Stracciatella, Pesto Oil **21.99**

ROASTED CHICKEN RISOTTO BIN 79

Sweet Corn, Peas, Shiitake Mushrooms, Roasted Peppers, Spinach, Oven-Roasted Tomatoes, Stracciatella, Pesto Oil, Candied Bacon **23.99**

JOIN the WINE CLUB

Use your bottle now or take home to enjoy!



MONTHLY VARIETY MEMBERSHIPS

\$21.99 for 1 bottle • **\$41.99** for 2 bottles • **\$59.99** for 3 bottles

Become a Member and discover a new wine every month in our dining room, or at home, plus, many more great benefits!

Start earning points with today's visit towards dining rewards:
1 POINT PER \$ SPENT | 350 POINTS = \$25 REWARD

Receive birthday rewards and other gifts throughout the year.

Enjoy **10% OFF** carryout, and **10-20% OFF** additional bottles purchased in our Tasting Room.



ALREADY A MEMBER? Upgrade to a 2 or 3 Bottle Membership!

< Scan the code to sign up and provide your Member Number to your server.

BEEF, PORK & CHICKEN

Add a Bleu Cheese, Horseradish, or Parmesan Crust to any steak for 2.99.

PRIME CHURRASCO GRILLED STEAK* BIN 96

Chimichurri-Rubbed Skirt Steak, Cilantro-Lime Aioli, Parmesan Fries, Oven-Roasted Vegetables **36.99**

BOURBON LACQUERED BBQ PORK CHOPS BIN 93

Boneless Loin, Chipotle Mashed, Tomato-Braised Kale, Buttermilk Onion Rings **29.99**

RED WINE BRAISED SHORT RIBS BIN 89

Oven-Roasted Vegetables, Mary's Potatoes, Grainy Dijon Mustard Butter, Crispy Onion Strings **33.99**

TRIO OF MEDALLIONS* BIN 80

Horseradish, Bleu Cheese, and Parmesan-Crusted Filet Medallions, Mary's Potatoes, Asparagus **37.99**

FILET MIGNON* BIN 89

8 oz. Filet, Steak Butter, Crispy Onion Strings, Grilled Broccoli, Choice of Side **39.99**

ELLIE'S CHICKEN PICCATA BIN 71

Lemon Butter Caper Sauce, Angel Hair Pasta **20.99**

DANA'S PARMESAN-CRUSTED CHICKEN BIN 79

Tomato Basil Relish, Lemon Butter, Betty's Potatoes, Garlic Green Beans **21.99**

COOPER'S HAWK CHICKEN GIARDINIERA BIN 70

Parmesan-Breaded Chicken, House-Made Pickled Vegetables, Shaved Parmesan, Mary's Potatoes **20.99**

CHICKEN MADEIRA BIN 90

Mushroom, Fontina, Mary's Potatoes, Asparagus **22.99**

SEAFOOD

SOY GINGER ATLANTIC SALMON* BIN 50

Wasabi-Buttered Mashed, Asian Slaw **28.99**

PAN-ROASTED BARRAMUNDI BIN 73

Blistered Vegetables, Grape Tomatoes, Ginger Rice, Thai Lemongrass Sauce **27.99**

FISH & CHIPS BIN 37

Beer-Battered Cod, Sriracha Aioli, Herb Tartar, Asian Slaw **21.99**

PISTACHIO-CRUSTED GROUPEL BIN 74

Mustard Sauce, Mary's Potatoes, Asparagus **30.99**

JAMBALAYA BIN 75

Chicken, Shrimp, Andouille, Onion, Tomato, Peppers, Jasmine Rice **22.99**

BLACKENED AHI TUNA* BIN 77

Seared Rare with Wasabi Sauce, Cilantro Citrus Rice, Asian Slaw **29.99**

SURF & TURF

Served with Oven-Roasted Vegetables and Mary's Potatoes.

CHOOSE ONE

Bourbon Lacquered BBQ Pork Chop **31.99**

Parmesan-Crusted Filet Medallions* **37.99**

Prime Churrasco Grilled Steak* **36.99**

CHOOSE ONE

Soy Ginger Atlantic Salmon* • Pistachio-Crusted Grouper

Drunk Shrimp • Scallop Gratin



CHOPPED SALADS & COMBINATIONS

BBQ RANCH CHICKEN BIN 97

Sweet Grape Tomatoes, Cucumber, Avocado, Cheddar, Corn, Black Beans, Cilantro, Tortilla Strips, Ranch Dressing, BBQ Sauce, Crispy Onion Strings **17.99**

† NAPA CHICKEN • without chicken BIN 75

Apple, Goat Cheese, Dried Cherry, Corn, Avocado, Toasted Marcona Almonds, Cilantro, Tomato, Honey Mustard Vinaigrette **18.99**

BLACKENED BLEU SKIRT STEAK* BIN 84

Applewood Smoked Bacon, Bleu Cheese, Red Onion, Sweet Grape Tomatoes, Italian Vinaigrette, Bleu Cheese Dressing **22.99**

GRILLED CHICKEN CAESAR BIN 70

Romaine, Shaved Parmesan, Croutons, Creamy Caesar Pesto Dressing **16.99**

MEDITERRANEAN WITH SHRIMP BIN 78

Cucumber, Red Onion, Asparagus, Kalamata Olives, Zesty Giardiniera, Sweet Grape Tomatoes, Feta Cheese, Lavosh Crisps, Italian Dressing **20.99**

SOUP & SALAD COMBINATION 15.99

Soup: Crab & Lobster Bisque · Tortilla Soup

Salads: Plain Ol' House • Chopped Wedge · Caesar · Shaved Brussels Sprouts •

FLATBREAD & SALAD COMBINATION 17.99

Flatbread: Caprese • Roasted Vegetable & Goat Cheese •

Italian Sausage & Whipped Burrata

Salads: Plain Ol' House • Chopped Wedge · Caesar · Shaved Brussels Sprouts •

LIFE BALANCE

Each dish on our Life Balance Menu is 600 calories or less and is designed to accommodate our guests looking to enjoy mindful portions when dining out.

CHICKEN POTSTICKERS BIN 73 570 Calories

Sweet and Spicy Mustard, Ginger Soy Sauce, Asian Slaw **12.99**

ASIAN AHI TUNA* SASHIMI BIN 75 300 Calories

Served Raw, Ponzu-Ginger Vinaigrette, Avocado, Radish, Wasabi Cream, Sriracha **14.99**

HOUSE SALAD BIN 78 333 Calories

Cucumber, Carrot, Tomato, Croutons, Italian Vinaigrette on the Side **7.99**

SHAVED BRUSSELS SPROUTS SALAD • BIN 78 585 Calories

Extra Virgin Olive Oil, Shaved Parmesan, Lemon, Marcona Almonds, Balsamic Glaze **10.99**

BBQ RANCH CHICKEN SALAD BIN 97 580 Calories

Sweet Grape Tomatoes, Cucumber, Avocado, Cheddar, Corn, Black Beans, Cilantro, Ranch Dressing, BBQ Sauce, Fresh Lime on the Side **17.99**

MEDITERRANEAN SALAD WITH SHRIMP BIN 78 600 Calories

Cucumber, Red Onion, Asparagus, Kalamata Olives, Zesty Giardiniera, Sweet Grape Tomatoes, Feta Cheese, Italian Dressing **20.99**

HERB-ROASTED CHICKEN GIARDINIERA BIN 70 518 Calories

Spinach, Mushroom, Tomato, House-Made Pickled Vegetables, Capellini **18.99**

GRILLED TENDERLOIN MEDALLIONS* BIN 80 550 Calories

Ancho Chili, Garlic, Tomato-Braised Kale, Yukon Gold Potatoes, Sweet Grape Tomatoes **29.99**

SEARED ATLANTIC SALMON* BIN 50 600 Calories

Sautéed Spinach, Oven-Roasted Yukon Gold Potatoes, Sweet San Marzano Tomato Sauce **22.99**

BLACKENED AHI TUNA* BIN 77 590 Calories

Seared Rare with Wasabi Sauce, Cilantro Citrus Rice, Asian Slaw **28.99**

PAN-ROASTED BARRAMUNDI BIN 73 600 Calories

Garlic Green Beans, Grape Tomatoes, Ginger Rice, Thai Lemongrass Sauce **27.99**

GIARDINIERA BURGER* BIN 95 596 Calories

Lettuce, Tomato, Red Onion, Fresh Fruit, Side Salad **14.99**

TURKEY BURGER BIN 97 600 Calories

Fresh Ground All-Natural Turkey, Herbs, Lemon, Lettuce, Tomato, Red Onion, Seasoned Mayo, Fresh Fruit, Side Salad **14.99**

SIGNATURE SIDES

WASABI-BUTTERED MASHED POTATOES • 5.99

MARY'S POTATOES • 5.99
Whipped Potatoes, Butter, Cream

BETTY'S POTATOES 6.99
Shredded Potatoes, White Cheddar, Scallions

TOMATO-BRAISED KALE 6.99

OVEN-ROASTED VEGETABLES • 6.99

ASPARAGUS • 6.99

GRILLED BROCCOLI • 6.99

ASIAN SLAW • 5.99
Shaved Cabbage, Cilantro, Creamy Dressing

BURGERS & SANDWICHES

Served with your choice of Seasoned Fries, Fresh Fruit, or Asian Slaw.

CLASSIC CHEESEBURGER* BIN 95

Lettuce, Tomato, Choice of Cheese, Seasoned Mayo, Crispy Onion Strings **15.99**

† BLEU CHEESE & CRISPY ONION BURGER* BIN 99

Bleu Cheese, Lettuce, Tomato, Caramelized Onion Ranch Aioli, Crispy Onion Strings **16.99**

TURKEY BURGER BIN 97

Fresh Ground All-Natural Turkey, Herbs, Lemon, Lettuce, Tomato, Red Onion, Seasoned Mayo **15.99**

THE LEONARD BURGER* BIN 99

A Tribute to Founder Tim McEnery's Father—Double Patty, Signature Sauce, Caramelized Onion, American Cheese, Lettuce, Tomato **16.99**

CRISPY FISH SANDWICH BIN 75

Beer-Battered Cod, Crispy Slaw, Smashed Avocado, Sriracha Mayo **16.99**

THE PRIME* BIN 84

Slow-Roasted Shaved Prime Rib, Seasoned Mayo, House-Made Steak Jus, Horseradish Cream **19.99**

CRISPY BUTTERMILK CHICKEN SANDWICH BIN 74

Crispy Slaw, Sriracha Aioli, Ranch, Spicy Honey **16.99**

CILANTRO RANCH CHICKEN SANDWICH BIN 79

Melted Cheddar, Applewood Smoked Bacon, Smashed Avocado, Cilantro Ranch, Seasoned Mayo **16.99**

LUNCH-SIZED ENTRÉES

Available daily 11:00 a.m. until 3:30 p.m.

COOPER'S HAWK CHICKEN GIARDINIERA BIN 70

Parmesan-Breaded Chicken, House-Made Pickled Vegetables, Shaved Parmesan, Mary's Potatoes **15.99**

† SOY GINGER ATLANTIC SALMON* BIN 50

Wasabi-Buttered Mashed, Asian Slaw **22.99**

ELLIE'S CHICKEN PICCATA BIN 71

Lemon Butter Caper Sauce, Angel Hair Pasta, Asparagus **17.99**

DANA'S PARMESAN-CRUSTED CHICKEN BIN 79

Tomato Basil Relish, Lemon Butter, Mary's Potatoes, Garlic Green Beans **17.99**

† GNOCCHI CARBONARA BIN 74

Pancetta, Chicken, Sage, Peas, Parmesan Garlic Cream Sauce **17.99**

KEATON'S SPAGHETTI & HOUSE-MADE MEATBALLS BIN 91

Bucatini Pasta, Rich Tomato Bolognese, Burrata Dolce, Basil, Extra Virgin Olive Oil **15.99**

CHICKEN MADEIRA BIN 90

Mushroom, Fontina, Mary's Potatoes, Asparagus **17.99**

BOURBON LACQUERED BBQ PORK CHOP BIN 93

Boneless Loin, Chipotle Mashed, Tomato-Braised Kale, Buttermilk Onion Ring **19.99**

DESSERT

† S'MORE BUDINO BIN 62

Caramel Custard, Valrhona Chocolate Mousse, Brown-Butter Toasted Graham Cracker **8.99**

KEY LIME PIE BIN 35

Fresh-Squeezed Citrus, Graham Cracker Crust, Whipped Cream, Lime Dust **8.99**

COOPER'S HAWK CHOCOLATE CAKE BIN 88

Valrhona Chocolate, Hazelnut Ganache, Vanilla Ice Cream **9.99**

SALTED CARAMEL CRÈME BRÛLÉE BIN 63

Fresh Berries, Flaky Sea Salt **8.99**

REESE'S ICE CREAM COOKIE BIN 61

Warm Chocolate Chip Cookie Baked with Reese's Peanut Butter Cups, Vanilla Ice Cream **10.99**

FLOURLESS CHOCOLATE TORTE BIN 33

Vanilla Whipped Cream, Fresh Berries **8.99**

HOUSE-MADE TRUFFLES BIN 61

Chocolate, White Chocolate, or Truffle of the Month **2.99 Each**

*These items may contain raw or undercooked ingredients.

Consumer Advisory: The Department of Public Health advises that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.