



DINE OUT DINNER | \$55

DAILY 5PM - CLOSE

Wine Pairing (3oz pours) \$25

APPETIZER

MYCA FARMS MUSHROOM SOUP (V)

crispy mushrooms, basil oil, torn brioche

- or -

KLIPPERS ROASTED BEETS SALAD (GF) (V) (CN)

roasted & pickled beets, feta cheese, candied walnut,
parsley, honey-lemon dressing

- or -

GRANDMA ROSIE'S TURKEY MEATBALLS

tomato sauce, caramelized onion, herb ricotta cheese

UPGRADE YOUR APPETIZER + \$10

GARLIC SHRIMP

torn brioche, crushed chili flakes, olive oil

- or -

TUXEDO MAC & CHEESE

black truffle & aged cheddar

Grow Wild "Ravishing" Rosé

- or -

Culmina 'R&D' Sauvignon Blanc

MAIN

PESTO & SPINACH LINGUINE) (V) (CN)

garlic, white wine, lemon, pesto sauce

- or -

CHICKEN PARM

fior di latte, parmigiano reggiano, basil,
spaghetti pomodoro

- or -

BEEF BOURGUIGNON

french style beef stew, potatoes, mushrooms,
carrots, pearl onions

UPGRADE YOUR MAIN

GRILLED WILD KING SALMON (GF) +12

roasted butternut squash, braised red endive,
sweet grass lemon butter sauce

- or -

RESERVE ANGUS STEAK (GF) +21

10oz striploin, garlic butter, roasted mushrooms,
truffle fries

Cedar Creek Pinot Gris

- or -

Cedar Creek Pinot Noir

DESSERT

BROOKIE

chocolate chip cookie meets fudge brownie,
salted caramel ice cream

- or -

COCONUT CAKE (DF) (GF)

vanilla coconut sponge, toasted coconut custard,
coconut mousse

Black Sage 'Pipe' | Dessert Style Wine (2oz)