



FEATURED COCKTAILS

RED BERRY ROSÉ 12

New Amsterdam Red Berry Vodka
Rosehaven Rose, Lemonade

SEASONAL SANGRIA 12

New Amsterdam Peach Vodka
White Wine, Seasonal Fruit

POMAGRANITE MARGARITA 13

Camarena Blanco Tequila, Pomegranate
Fresh Lime Juice

OVER- THYME COLLINS 12

New Amsterdam London Dry Gin, Sours
Rosemary- Thyme Syrup, Splash Soda

FASHIONED ON BROAD 14

Old Forrester Bourbon, Simple Syrup,
Bitters

THE DIPLOMAT 13

Diplomatico Mantuana 8 year Rum
Lo-Fi Sweet Vermouth, OJ, Bitters

TENNESSEE SMASH 14

Jack Daniels Tennessee Whiskey, Lemon Juice, Honey Syrup

WHITE WINE BY THE GLASS

Sparkling, Wycliff, California 12

Prosecco, La Marca, Italy 15

Rosé, Rosehaven, California 11

Pinot Grigio, Pio, Italy 12

Sauvignon Blanc, Starborough, NZ 12

Chardonnay, William Hill, California 13

Moscato, Bella Serra, Italy 11

RED WINE BY THE GLASS

Red Blend, Apothic, California 12

Pinot Noir, Bridlewood, California 13

Merlot, Red Rock, California 14

Cabernet, Louis Martini, California 14

Malbec, Alamos, Argentina 12

SOUPS

SOUP DU JOUR

Seasonally Inspired Daily

\$

9

FRENCH ONION SOUP

Focaccia Crouton, Thyme, Gruyere Crust

10

FARM TO TABLE SALADS

Caesar Salad

Gem Lettuce Shards, Grana Padana, Torn Crouton, Charred Lemon Dressing

12

Baby Iceberg Wedge

Tomato, Bacon Lardon, Red Onion Pickles, Buttermilk Ranch

13

Panzanella Salad

Roots and Tubers, Baby Kale, Crostini, Walnuts, Roasted Shallot Vinaigrette

12

Autumn Harvest

Mixed Greens, Pumpkin Goddess, Fruits of the Fall

12

APPETIZERS

Cheese Tortellini

Smoked Porcini, Spinach Emulsion, Parmesan

16 / 36

Crispy Tuna Roll

Wasabi, Tamari Vinaigrette, Trout Roe

18

Wings

House Made Hot Sauce, Celery, Bleu Cheese Dressing

15

Roasted Bone Marrow

Onion Jam, Potato "Crostini", Mustard Green Chimichurri

14

Shrimp Cocktail

Roasted Horseradish Cocktail Sauce, Meyer Lemon

21

Crab Cake Sliders

Peeky Toe Crab, Artisan Bun, Lemon Aioli, Squash Slaw

19



FROM THE GRILL

	\$
10oz Filet Mignon	54
14oz Striploin	48
10oz Denver	44
14oz Delmonico	52
16oz Porterhouse	62
24oz Prime Tomahawk Rib Steak <i>Subject to Availability</i>	105
12oz Wagyu Strip Steak <i>Subject to Availability</i>	120
8oz Rib Cap Steak <i>Subject to Availability</i>	50

ENTREE

Tenderloin Steak Sandwich <i>"A1" Onions, Aged Cheddar, Crusty Roll, Red Wine Demi</i>	27
Duck Breast Cassoulet <i>Tarbais Beans, Sausage Crisps, Albufera</i>	37
Brick Half Chicken <i>Grilled Cabbage, Carrots, Horseradish, Brown Butter Potatoes</i>	34
Pan Seared Salmon <i>Butternut Caponata, Granola, Vadouvan Yogurt, Pumpkin Seed Oil</i>	36
Long Island Monkfish <i>"Hot Pot", Steam Buns, Green Curry, Enoki, Baby Bok Choy</i>	34
Pork Volcano Shank <i>Calloway Cheddar Grits, Smoked BBQ, Crispy Shallot Gremolata</i>	31
Day Boat Scallops "B.L.T." <i>Pork Belly Jam, Tomato, Sorell Sauce, Roesti</i>	38
Dry Aged Burger <i>Aged Cheddar, Lettuce, Tomato, Pickle, Served with House Made Chips</i> <i>-Applewood Smoked Bacon available for 2</i> <i>-Cadillac Grille Fries available for 5</i>	22

SIGNATURE SIDES

Confit Exotic Mushrooms	10
Garlic Mashed Potatoes	11
Roasted Asparagus <i>Béarnaise</i>	12
Aged White Cheddar Mac and Cheese <i>Potato Chip Crust</i>	11
Brussel Sprouts <i>Butternut Custard, Bacon</i>	12
Sweet Potato Lyonnaise <i>Caramelized Shallot</i>	11
Baked Potato	9