



Spring FEATURES



Cocktails

LADIES NIGHT

GINRAW™ GIN, MUDDLED STRAWBERRY, CRÈME DE FLEUR,
COINTREAU, PROSECCO FLOAT \$14

RAZZLE DAZZLE

PAPAS PILLAR™ RUM, ROSEMARY MINT SYRUP, FRESH LIME,
CARDAMOM BITTERS \$14

GARDEN GROVE

WOODFORD RESERVE™ BOURBON, GIFFARD FRAMBOISE, FRESH
LEMON, ROSEMARY DEMERARA, MOLASSES BITTERS \$14

Chef Entrees

SMOKED SHORT RIB

FISHER FARMS™ BEEF SHORT RIB, FRENCH FRIES, SMOKED
COLESLAW, HOUSE BARBEQUE SAUCE \$30

CHARRED KING CRAB LEGS

ALASKAN CRAB, SAUTÉED SPINACH, CORN & FINGERLING
POTATOES, HERBED BEURRE BLANC \$75

LOBSTER BUCATINI

NICOLE-TAYLOR'S™ FRESH BUCATINI PASTA, SAUTÉED
LOBSTER, SUN-DRIED TOMATO, CAMELIZED ONION, TOMATO
PARMESAN CREAM \$34

SEARED DUCK BREAST

MAPLE LEAF FARMS™ DUCK, CHIPOTLE MASHED SWEET POTATO
GRITS, SAUTÉED BROCCOLINI, ORANGE-HONEY GLAZE \$34

ROASTED LAMB SHANK

VIKING FARMS™ LAMB, LEEK & MUSHROOM PEA RISOTTO,
TARRAGON MUSTARD JUS \$32

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