

featured drinks

ELDER STATESMAN

old elk bourbon, simple syrup, plum & chocolate bitters 13

HIBISCUS MARGARITA

herradura ultra tequila, cointreau, hibiscus, cinnamon, fresh lime juice 16

signature steak

PORTERHOUSE FOR TWO*

40 oz USDA prime, richness of a strip, tenderness of a filet 119

perfect wine and champagne pairings

	GL	BT		GL	BT
ruffino, MOSCATO , d'asti italy.....	12	48	beau joie brut, CHAMPAGNE	25	125
schramsberg "mirabelle" brut ROSÉ	16	80	the four graces, PINOT NOIR , willamette valley.....	16	64
hecht & bannier, ROSÉ , côtes de provence	14	56	routestock, CABERNET SAUVIGNON , napa valley.....	20	80

Valentine's Feature

SWEETHEART SPECIAL | 160 FOR TWO

(includes salad, entrée, sides & dessert)

♥ salad

CAESAR SALAD*

fresh romaine hearts, romano cheese, creamy caesar dressing, shaved parmesan & black pepper

♥ entrée

SURF & TURF*

8 oz filet with two large shrimp
upgrade with 7 oz lobster tail for +20

♥ sides

MASHED POTATOES CREAMED SPINACH

♥ dessert

CHOCOLATE SIN CAKE

a rich flourless chocolate espresso cake topped with chocolate ganache & served on a raspberry sauce



GENERAL MANAGER

Eric Brayman

EXECUTIVE CHEF

Matthew Saggiomo

*Items are served raw, or undercooked, or may contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food-borne illness.