* 2025 E

Celebrate with us

Wine	6 oz	9 oz	Btl
Jermann Pinot Grigio, Venezia Giulia, Italy	17	25	67
Duckhorn Chardonnay, Napa Valley, California	19	28	75
The Prisoner Wine Co. The Prisoner Red Blend, California	25	37	99
Tenuta di Arceno, Il Fauno di Arcanum Tuscan Red, Tuscany, Italy	-	-	80
Decoy Limited Cabernet Sauvignon, Alexander Valley, California	17	25	67
Caymus Cabernet Sauvignon, Napa Valley, California	-	-	185

Champagne

New Year's Eve Bubbles Perrier-Jouët Grand Brut, France 29 (gls) | 115 (btl)

Champagne

Veuve Clicquot Brut Reserve Cuvée, France 145 (btl)

Cocktails

Chocolate Old Fashioned NEW

moxies maker's mark private select, maraska nocelino chocolate green walnut liqueur, liber & co. demerara, chocolate bitters 18

Porn Star Martini NEW

grey goose vodka, passion fruit, reàl madagascar vanilla, lime juice, side of ruffino prosecco 20

Espresso Martini

ketel one vodka, caffè borghetti, espresso, cane sugar 16 substitute casamigos reposado +1

1942 Millionaire Margarita

don julio 1942 añejo tequila, grand marnier cuvée louis alexandre, organic agave, lime juice 30

Not all ingredients are listed, please advise your server about food sensitivities & ensure you speak to a manager regarding severe allergies.

Taxes not included. 20% gratuity will be added.



Appetizers

Maple Glazed Brussel Sprouts (gc) with pancetta bacon, miso maple glaze & toasted almonds 15

Poutine M

fresh cut fries, hot beef gravy, cheese curds & chives 14

Fresh Smashed Guacamole (gc) tajin chips + roasted corn, pico de gallo, feta cheese & lime 14

Tuna Sushi Stack* M (gc) sushi grade tuna stacked with seasoned rice, avocado, mango, soy ginger glaze & spicy mayo + seasoned prawn crackers 19

Steak Bites* M

marinated sirloin, dijon horseradish aioli 20

Roasted Tomato Bruschetta M ◆ deconstructed with creamy feta cheese, garlic & fresh herbs + garlic crostini 18

Potstickers

pork dumplings with chili ponzu & fresh mango salsa 14

Cashew Chicken Lettuce Wraps M crispy chicken, cashews, ginger, sesame, crispy wontons, fresh vegetables, lettuce & spicy mayo 21

Choose one starter, one entrée, plus a dessert,

Enjoy for \$75 (appetizer not included)

Three-Course Dinner

Starters

Butternut Squash Soup

Caesar Salad (gc) house-made classic dressing, rustic croutons, grana padano

Entrées

Chipotle Mango Chicken M (gc) with a sweet & smoky dry rub, lemon quinoa, seasonal vegetables, avocado & salsa fresca

Chicken Madeira Rigatoni M

pan roasted chicken with creamy mushroom & madeira wine sauce, rosemary, lemon & garlic ciabatta baguette

Super Greens Salad NEW

fresh-cut greens, cucumbers, strawberries, avocado, aged cheddar, roasted seeds & quinoa, white balsamic vinaigrette

crispy shiitake protein, wild mushrooms, fresh sautéed vegetables, cashews, soy ginger glaze & jasmine rice

Scottish Salmon'

ancient grains, lemon herb sauce, fresh seasonal vegetables

Upgrade to Rib Eye + \$20

PRIME RIB EYE* (gc) 16oz served with mashed potatoes & fresh seasonal vegetables

Add ons

jumbo blackened shrimp skewer (gc) 10 cremini mushroom sauce 5

Dessert

Salted Caramel Cheesecake (gc) pecan crust, fresh berries & orange

Key Lime Pie

graham cracker crust, pecan whipped cream, fresh lime zest

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*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Gratuity will be added to parties of 6 or more.

