**EVERY TUESDAY**  
DATE NIGHT

**$58 for two to share**

*add a small charcuterie or cheese board + 16.*

**White Bean Dip** (gf) (ve)

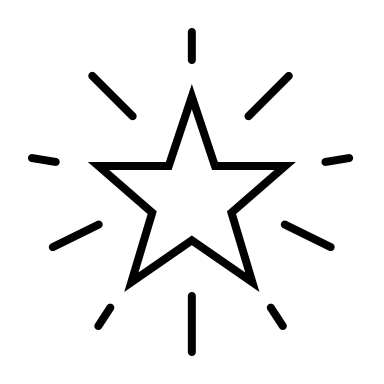
cannellini bean purée, pickled onions, crostini

Or

**Bruschetta**

brined tomatoes on toasted focaccia, basil, extra virgin olive oil

*add goat cheese +4.*



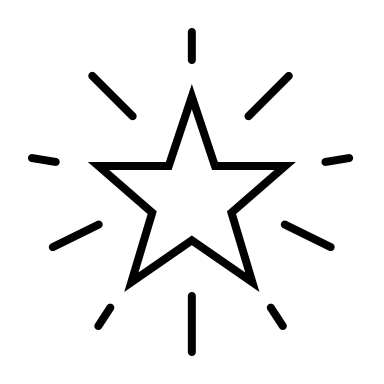
**Braised Beef & Broccolini**

63 Acres beef cheek, gnocchi, broccolini, red wine demi-glace

Or

**Seared Arctic Char** (gf)

tarragon & tomato risotto, green peas & braised leeks, fontina  
(vegetarian version available)



**Chocolate Bread Pudding**

milk chocolate mocha sauce

**Date Night Wine Features**

**Pinot Grigio**, Ogio, Terre Siciliane, Italy $42

*or*

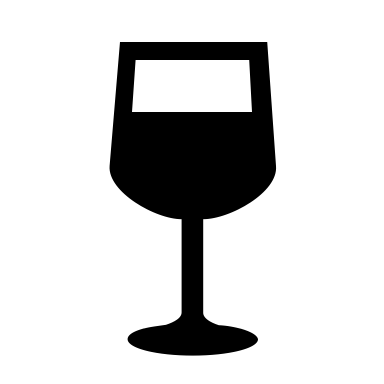
**Malbec**, Andeluna “1300” Argentina $46

*or*

**Cava**, Varias “Genui” Brut Nature NV, Spain $42

**EVERY WEDNESDAY**  
WINE WEDNESDAY

**30% Off All Bottles!**

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**EVERY THURSDAY**

ROAST BEEF & BIG REDS

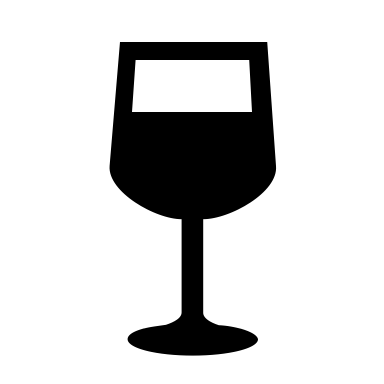
AAA Prime Rib Roast

sous-vide cooked and seared to finish,

with demi-glace, Yorkshire pudding, horseradish, fingerling potatoes and charred brussels sprouts.

6oz. $35.

10 oz. $44.

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**WEEKEND BRUNCH**

SATURDAY & SUNDAY

Please Join Us  
11 am - 3 pm