

— chef's \$45 coursed menu —

AVAILABLE WEDNESDAY / THURSDAY / SUNDAY

1st course

house salad

mixed greens | red onion
shaved parmesan | champagne
vinaigrette

5

De Faveri Prosecco
Italy

2nd course

strip steak

bourbon demi-glaze |
garlic mashed potatoes | wilted greens

5

Kenwood Cabernet Sauvignon
Sonoma County, California

3rd course

final cut symphony

chocolate cream cheese | blackout cake
chocolate custard | caramelized white
chocolate | fresh berries | chocolate blossom

5

Dow's Fine Ruby Port

15

***suggested wine flight**

final cut
STEAK & SEAFOOD

Chef: Ken Bredeson
Manager: Drew Carter


Forbes
TRAVEL GUIDE