

— 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: David Graham

Manager: Katelyn Nemecek



**Forbes**  
TRAVEL GUIDE