



Dinner Menu

January 9th - February 6th
Monday-Thursday 3pm-10pm | Friday 3pm-11pm | Saturday 4pm-11pm | Sunday 4pm-10pm

FIRST COURSE

A choice of one

New England Clam Chowder

Kendall-Jackson 'Vintner's Reserve', Chardonnay, California

Organic Mixed Greens Salad tomato, cucumber, red onion,
garlic croutons, champagne vinaigrette

Sophia Coppola Rosé, Monterey

Crispy Calamari citrus aioli

Ecco Domani, Pinot Grigio, delle Venezie, Italy

SECOND COURSE

A choice of one

Famous Fish and Chips tartar sauce, lemon, malt vinegar and french fries

Matanzas Creek, Sauvignon Blanc, Sonoma

The "Whiskey" Burger whiskey red's house blend 8oz beef, whiskey bbq sauce,
white cheddar, crispy onions, tomato, arugula, brioche bun

Napa Cellars, Chardonnay, California

Grilled Salmon bloomsdale spinach, crispy potatoes, charred tomatoes, fresh herbs

Kendall-Jackson 'Vintner's Reserve', Chardonnay, California

SUPPLEMENTAL ENTRÉE

New York Strip Steak 14oz french fries, chimichurri + 10

Arrowood, Cabernet Sauvignon, Sonoma, California

THIRD COURSE

A choice of one

Tiramisu

Black and White Soufflé vanilla ice cream, seasonal berries

Sparkling Wine

\$29 PER PERSON

not including tax and gratuity

WINE PAIRING | \$15 PER PERSON

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Limited time only. Not offered during brunch or for special events. Management reserves all rights. Valid from January 9th to February 6th. Cannot be combined with any other offer.