

# CHEF'S FEATURES

*Thursday, Jan 16th -  
Sun, Jan 19th*



## BEEF SLIDERS (3) 14

2 oz. grilled beef sliders, shredded cheese, lettuce, tomato, thousand island dressing \*prepared medium

## FRENCH DIP 18

12" French roll, thin sliced ribeye, provolone, au jus, french fries

## CHICKEN TINGA QUESADILLA 16

Braised chicken, Monterey jack cheese blend, 12" corn tortilla, sour cream

## CHICKEN PESTO PENNE 26

Chicken breast, penne pasta, sun-dried tomato, red onion, spinach, basil, creamy pesto sauce

## PAPPARDELLE BOLOGNESE 26

House made Bolognese, pappardelle pasta, shaved Parmesan

## FRIED ICE CREAM 14

strawberry wrap on a pound cake, deep fried with tempura batter

### *Featured Drinks*

#### **Boulevardier**

Basil Hayden bourbon, Campari, sweet vermouth | 14

#### **French 75**

Empress gin, St-Germain, fresh lemon juice, champagne | 14

V= Vegetarian

Some items can be made Gluten-Friendly upon request

**A gratuity of 18% will be added to parties of 8 or more guests**

CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, OR EGG PRODUCTS CAN INCREASE YOUR CHANCE OF FOODBORNE ILLNESS. MENU ITEMS MAY HAVE COME IN CONTACT OR CONTAIN **WHEAT, GLUTEN, PEANUTS, TREE NUTS, MILK, EGGS, FISH, SHELLFISH, AND/OR SOYBEAN.**

**PLEASE IMMEDIATELY NOTIFY YOUR SERVER OF ANY ALLERGIES IN YOUR PARTY.**