

Weekend Features

*Order a starter, entrée, and dessert from the feature menu and receive 10% off.
Available starting Friday, December 07, 2018.*

Starters

Italian Meatballs

Homemade meatballs with vodka sauce and shaved parmesan cheese. ~12
Torres Tempranillo // Pittsburgh Porter

Seafood Chowder

Topped with lemon dill crème fraiche and served with herbed crostini. ~7
Erath Pinot Gris // Celestial Gold

Entrees

Braised Lamb Shank

Tender braised lamb shank topped with a white wine Provençal sauce.
Served over a bed of root vegetable hash. ~26
Wente Charles Wetmore Cabernet Sauvignon // Pious Monk Dunkel

Halibut

Pan roasted and served with cilantro rice,
sautéed garlic broccoli, and red pepper beurre blanc. ~28
Charles Krug Carneros Chardonnay // Thundercloud

Dessert

Ice Cream Sandwich

Vanilla ice cream sandwiched between homemade chocolate chip cookies.
Finished with a drizzle of malted caramel sauce. ~7
Moletto Prosecco // Poetic Justice Baltic Porter

Libations

Blackberry Pie Martini

Absolut Vanilia Vodka, house-made blackberry
simple syrup, cinnamon-sugar rim, blackberry

House-made Barrel Aged Manhattan

Jim Beam, sweet vermouth, bitters, orange twist, cherry

*Due to operational constraints, we cannot accommodate substitutions on the features menu.
Thank you for your cooperation and understanding.*