### Starters

- **Puglian Burrata** 18  
  extra virgin olive oil, basil, balsamic, garlic sourdough
- **Fried Eggplant Hummus** 14  
  marinated chickpea, naan bread
- **Calamari** 17  
  marinara, garlic aioli, lemon
- **Shrimp Cocktail** 22  
  bourbon cocktail sauce, pickled asparagus
- **Butternut Squash Soup** 6  
  apple, sage

### Salads

- **Tuscan Kale Caesar Salad** 7 / 14  
  romaine, caesar dressing, sourdough crouton, parmesan
- **Chopped Salad** 8 / 16  
  romaine, kalamata olives, pickled peppers, hard salami, cucumber, tomatoes, feta, roasted garlic vinaigrette

### Add-ons

- Crispy Tofu 5
- Chicken 6
- Shrimp 7
- Blackened Salmon* 8
- Steak 12

### Christmas Menu

#### Starters

- **Butternut Squash Soup**
  apple, sage
- **Tuscan Kale Caesar Salad**
  romaine, caesar dressing, sourdough crouton, parmesan

#### Salads

- **Chopped Salad**
  romaine, kalamata olives, pickled peppers, hard salami, cucumber, tomatoes, feta, roasted garlic vinaigrette

#### Add-ons

- Crispy Tofu 5
- Chicken 6
- Shrimp 7
- Blackened Salmon* 8
- Steak 12

### Mains

#### Winter Grain Bowl 19
- mushroom, sweet potato, brussels sprouts, dried cranberry, kale, maple mustard vinaigrette, pickled apple

#### Pan Seared Salmon* 36
- roasted red pepper puree, balsamic roasted pearl onion, quinoa gremolata

#### Lamb Porterhouse 46
- tomato panzanella, herb vinaigrette, lemon agrumato

#### Simply Grilled Fish*
- served with a seasonal vegetable; please ask your server for today's selection

#### R Burger* 17
- grilled red onion, bacon, dill pickle, pepperjack, dijonaise, brioche bun

#### Hot Chicken Sandwich 16
- garlic aioli, pickles, nashville style hot sauce, brioche bun

### Sides

#### Mushroom Medley 12
- gourmet blend mushrooms, shallots, garlic confit, marsala, herb butter

#### Fries 7
- garlic aioli

#### Roasted Potatoes 11
- bravo sauce, sour cream, fresh herbs

#### Mac and Cheese 11
- pipette pasta, romano cheese, roasted garlic

#### Brussels Sprouts 8
- sweet chili vinaigrette, scallion

### Butcher’s Case

#### Steak Frites* (6oz) 38
- hanging tender, fries, roasted garlic parsley butter

#### NY Strip* (12oz) 45

#### Dry Aged Ribeye* (12oz) 65

#### Sakura Pork Chop* 35
- bœuf lies, chimichurri, roasted garlic parsley butter, creamy horseradish sauce, romesco

### 3 Course Prix-Fixe Menu

**Your Choice of Starter, Main, and Dessert 45**

#### Starters

- Butternut Squash Soup
  apple, sage
- Kale Caesar Salad
  romaine, caesar dressing, sourdough crouton, parmesan

#### Mains

- Maple Glazed Ham
  heirloom carrots, roasted garlic fingerling potatoes
- Upgrade to Prime Rib 10

#### Dessert

- à la carte 10
- Peppermint Mocha Mousse
  dark chocolate mousse, peppermint cremeux, chocolate peppermint bark
- Butter Pecan Tart
  brown sugar caramel, pecans, yellow butter cake, cinnamon mascarpone cream

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* Items are cooked to order and contain or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any severe allergies. Our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or sesame. While we take steps to minimize risk, please be advised that cross-contact may occur.