



FEATURED COCKTAIL

9 TRIFECTA
cooper's craft bourbon,
ginger strawberry syrup,
house lemonade, soda,
garden rosemary

FEATURED WINES BY THE GLASS

7 CAVA BRUT
Sigura Viduas "Aria" N/V |
Spain

10 ALSATIAN BLEND
Hugel "Gentil" 2015 |
Alsace, France

9 BARBERA D'ALBA
Marchesi di Barolo
"Maraia" 2015 |
Central Coast, California

RESTAURANT WEEK 2017

STARTERS

STURGEON BANK SALMON CRUDO
pickled shishito pepper, watermelon radish,
garden fennel fronds, citrus vinaigrette

OR

HEIRLOOM TOMATO SALAD
basil whipped goat cheese, arugula, red wine vinaigrette

OR

GULF SHRIMP & THAI NOODLE SALAD
garlic, sambal, scallion, aged soy sauce

ENTRÉES

JOYCE FARMS CHICKEN PICCATA
capellini, capers, lemon zest, tomato,
white wine pan sauce

OR

MARINATED CERTIFIED ANGUS SKIRT STEAK
roasted fingerling potatoes, haricot verts, olives,
dijon

DESSERT

UPSIDE DOWN KEY LIME PIE
vanilla-butter graham crumb, whipped cream, lime zest

OR

BEIGNETS, BERRIES & CREAM
macerated berries, sweetened mascarpone, balsamic drizzle

\$40 PER PERSON EXCLUDING BEVERAGE, TAX, AND GRATUITY