

MENU

3 COURSE PRIX FIXE SPECIAL

\$75 2 - tossed salads
2 - entrées
dessert to share

3 COURSE PRIX FIXE SPECIAL

\$75 2 - tossed salads
2 - entrées
dessert to share

STARTERS

SHRIMP COCKTAIL | 16 **GF**
tomato horseradish dip

PEP DIP | 13 **VG**
goat & Parmesan cheeses, artichoke hearts
roasted poblano & peppadew peppers, pita

BBQ CHICKEN FLATBREAD | 15
bbq chicken, Gouda & mozzarella cheese,
red onion, cilantro, bbq drizzle

FIG AND PIG FLATBREAD | 15
fig jam, caramelized onion, serrano ham,
mozzarella, arugula, balsamic drizzle

FRUIT & FROMAGE BOARD | 22 **VG**
brown sugar crusted Brie, aged Gouda, sage derby,
berry compote, grapes, Marcona almonds,
bread, water crackers

TASTE OF SPAIN BOARD | 25
Serrano ham, Manchego cheese, fig jam,
Marcona almonds, goat cheese stuffed peppadew
peppers, Kalamata olives, bread, water crackers

SALADS | add salmon or shrimp - 12
add chicken - 7

ARUGULA BOURBON SALAD | 16 **VG GF**
arugula, spring mix, golden beets, Asiago, pickled
red onion, cherry tomatoes, djiñon bourbon vinaigrette

STRAWBERRY SPINACH SALAD | 12 **VG GF**
baby spinach, crumbled Gorgonzola,
candied walnuts, strawberry champagne vinaigrette

CLASSIC CAESAR | 13
romaine, croutons, parmesan, house Caesar dressing

ENTREES

RED WINE BRAISED SHORT RIB | 35 **GF**
Kincaid's prime short rib, red wine reduction,
garlic mashed red potatoes, Broccolini

MISO GLAZED SALMON | 29
miso glaze, fresh Atlantic salmon,
five grain veggie blend, Broccolini

PORK TENDERLOIN MEDALLIONS | 26 **GF**
dijon cream sauce, whipped goat cheese,
mashed red potatoes, balsamic reduction, Broccolini

CHICKEN PARMESAN | 26
panko crusted Miller Farms chicken breast, romesco,
bucatini pasta, mozzarella cheese, fresh basil

BUTTERNUT SQUASH RAVIOLI | 21 **VG**
roasted butternut squash, ricotta, Parmesan and
romano cheeses, nutmeg, sage, pesto cream

SWEET THAI CHILI BOWL | 22 **V**
stir fry rice noodle, sugar snap peas, carrots,
red cabbage, Broccolini, cilantro, teriyaki Thai chili sauce
• add salmon or shrimp - 12 | add chicken - 7

V - vegan **VG** - vegetarian **GF** - gluten free
If you have any dietary restrictions please let us know.
We will do our best to accommodate.

food & beverage
provided by **the JAZZ
KITCHEN**

FEATURED COCKTAIL

RHYTHM

Whistle Pig 6yr Rye,
Aperol, sweet vermouth,
Angostura & orange bitters,
orange twist 12

FEATURED COCKTAIL

REVELATION MOCKTAIL

orange & pineapple juice,
fresh lime juice,
orgeat syrup, grenadine,
splash of soda 9

desserts...

WHITE CHOCOLATE

BLUEBERRY BREAD PUDDING

bourbon cream, caramel, whipped cream | 9

KEY LIME TART

tart key lime custard, whipped cream | 8

CARNEGIE DELI CHEESECAKE

sugared champagne raspberries | 11.50

CARROT CAKE BY JEN

housemade, cream cheese frosting | 8

5 LAYER CHOCOLATE CAKE

chocolate, chocolate & more chocolate | 9

BERRY CRÈMA CATALANA **GF**

mixed berry compote, "crème brulee" custard | 8

TIRAMISU

espresso dipped ladyfingers,
whipped marscapone, cocoa | 8

AFTER DINNER FIXE

CARAJILLO MARTINI

Casamigos reposado tequila
cold-brew espresso
Licor 43 spanish liqueur
Kahlua
13