



APPETIZERS

CHOICE OF ONE PER PERSON

TRUFFLE FRIES

Crispy Fries topped with Roasted Garlic Truffle Aioli, Grated Parmesan and Herbs

BRUSSELS SPROUTS

Roasted Brussels tossed in Agave and Cayenne Pepper topped with Mustard Aioli

QUESO FUNDIDO

Creamy Four Cheese Dip topped with Micro Cilantro, Served with Fresh Tortillas

ENTREES

CHOICE OF ONE PER PERSON

HOUSE SPECIALTIES

DELMONICO STEAK & FRITE

Double R Ranch 12oz Eye of Rib topped with Sauteed Mushrooms and Onions

CHICKEN SCALLOPINE

Seared Palisades Farms Chicken Breast served with Garlic and Herb Mashed Potatoes, Seasonal Vegetables and Truffle Cream Sauce

BURGERS

PROABITION

Angus Beef Patty topped with Cheddar, Mustard Aioli, Romaine Lettuce and Guinness Caramelized Onions on a Toasted Pretzel Bun

SMOKEHOUSE BBQ

Angus Beef Patty topped with Muenster Cheese, Mesquite BBQ, Applewood Bacon, Fried Onions, Shredded Romaine and Roma Tomatoes on a Toasted Brioche Bun

PASTAS

CHICKEN FETTUCINE ALFREDO

Tossed with Roasted Seasonal Vegetables and topped with Grated Parmesan and Herbs. Vegetarian option available

PAPPARDELLE RAGU

Seared Filet Mignon tossed in Rich Marinara and Seasonal Vegetables Topped with Citrus Ricotta, Herbs. Vegetarian option available

SALADS

CAESAR

Chopped Romaine tossed in Caesar Dressing topped with Croutons and Grated Parmesan

WEDGE

Served with Blue Cheese Dressing and topped with Crispy Bacon, Baby Tomatoes, Feta Cheese and Fried Onions

MIXED GREENS SALAD

Mix Greens tossed in Sesame Dressing, topped with Cherry Tomatoes, Feta Cheese, Fresh Shallots and Radish



Consuming raw or undercooked meats, poultry, seafood, shellfish may increase your risk of food borne illness

An automatic 23% gratuity will be charged to the bill for large parties.