



CHEF RECOMMENDATIONS

APPETIZER

CHOPPED DEVILED EGGS & TOAST

Pickled Vegetables, Candied Bacon,
Roasted Red Pepper, Avocado, Sweet Roasted
Grape Tomatoes, Calabrian Chili Aioli

11.99

ENTRÉE

RED WINE BRAISED SHORT RIBS

Oven-Roasted Vegetables, Mary's Potatoes,
Grainy Dijon Mustard Butter, Crispy Onion Strings

27.99

ENTRÉE

POTATO-CRUSTED SCALLOPS

Brussels Sprouts Salad, Candied Applewood Bacon,
Grainy Dijon Mustard Butter, Shaved Parmesan

27.99

.....

Also featuring our

APRIL WINE OF THE MONTH

PADDYMOER

A Vineyard Designate Barbera

Sophisticated flavors of blueberry jam, roasted plums,
baking spices, and a soft earthiness. Brilliantly juicy,
zippy, and pairs perfectly with hearty dishes.

9.00



CHEF RECOMMENDATIONS

ENTRÉE

CRISPY MAUI SHRIMP

Cilantro Citrus Rice, Asian Cabbage Slaw
with Pineapple, Gochujang Aioli,
Sesame Mustard Sauce

21.99

ENTRÉE

CRISPY ASIAN PORK

Wasabi-Buttered Potatoes, Asian Cabbage Slaw
with Pineapple, Pickled Cucumber, Gochujang Aioli

23.99

.....

Also featuring our

APRIL WINE OF THE MONTH

PADDYMOER

A Vineyard Designate Barbera

Sophisticated flavors of blueberry jam, roasted plums,
baking spices, and a soft earthiness. Brilliantly juicy,
zippy, and pairs perfectly with hearty dishes.

9.00



CHEF RECOMMENDATIONS

APPETIZER

SWEET & CRUNCHY SHRIMP

Lettuce Leaves for Wrapping, Asian Cabbage Slaw with Pineapple, Gochujang Aioli, Cashew Dip, Lime

13.99

ENTRÉE

ROASTED CHICKEN RISOTTO

Sweet Corn, Peas, Shiitake Mushrooms, Spinach, Oven-Roasted Tomatoes, Stracciatella, Pesto Oil, Crispy Pancetta

22.99

ENTRÉE

SWEET CORN & TOMATO RISOTTO

Peas, Shiitake Mushrooms, Roasted Peppers, Spinach, Stracciatella, Pesto Oil

19.99

COCKTAIL

CRANBERRY SPRITZ

Prosecco, Cranberry Wine, Aperol, Orange

9.75

.....

Also featuring our

APRIL WINE OF THE MONTH

PADDYMOER

A Vineyard Designate Barbera

Sophisticated flavors of blueberry jam, roasted plums, baking spices, and a soft earthiness. Brilliantly juicy, zippy, and pairs perfectly with hearty dishes.

9.00



CHEF RECOMMENDATIONS

APPETIZER

THAI LETTUCE WRAPS

Sweet Chili-Glazed Chicken, Asian Cabbage Slaw with Pineapple, Crunchy Wontons, Bibb Lettuce; Peanut, Cashew, and Soy Caramel Sauces

14.99

ENTRÉE

ROADHOUSE BURGER

Bourbon Bacon Jam, Triple Cheddar, Caramelized Onion Ranch Aioli

13.99

COCKTAIL

KENTUCKY MULE

Knob Creek, Lime, Ginger Beer, Mint, Candied Ginger

11.50

.....

Also featuring our

APRIL WINE OF THE MONTH

PADDYMOER

A Vineyard Designate Barbera

Sophisticated flavors of blueberry jam, roasted plums, baking spices, and a soft earthiness. Brilliantly juicy, zippy, and pairs perfectly with hearty dishes.

9.00