



## LUNCH

*Available daily 11:00 a.m. until 3:30 p.m.*

## CHEF RECOMMENDATION

### **BRAISED SHORT RIB & THREE-CHEESE RIGATONI**

Aged White Cheddar, Fontina and MontAmoré® Cheese,  
Caramelized Onion, Slow-Roasted Grape Tomatoes,  
Toasted Herb Crumbs

**15.99**



*Pairs with our February Wine of the Month*

### **FALCÃO**

A rich Portuguese red blend offering aromas of cherry blossom, plum, baking spices, and vanilla. As expected in an old-world wine, Falcão contains full and firm tannins with relatively high acidity that leads to a long finish with flavors of dark red fruit.

**8.00**



## CHEF RECOMMENDATION

*Available daily after 3:30 p.m.*

### **GRILLED PRIME SKIRT STEAK**

Crispy Papas Bravas, Arugula Salad,  
Smoked Paprika Chimichurri, Ancho Chili Aioli

**27.99**

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**8.00**

DINNER