



## Chef's Winter Selections

CHEF SELECTED ITEMS SHOWCASING THE FLAVORS OF WINTER

### cocktails

**BROWN BUTTER OLD FASHIONED** 280 cal  
a smoky twist on a timeless favorite made with knob creek bourbon & brown butter syrup, served smoked 18

**SWEET & SMOKY MARGARITA** 210 cal  
this peach forward margarita is shaken with casamigos silver and cointreau, smoked and served with a salt rim 18

### entrées

**8 OZ CENTER-CUT FILET\* WITH JUMBO LOBSTER TAIL** 1270 cal  
a tender 8 oz center-cut filet paired with a sizzling jumbo lobster tail 95  
*upgrade your steak to an 11 oz filet\* +9*

**SEARED SCALLOPS WITH SHIITAKE SOY BUTTER SAUCE** 770 cal  
golden-seared scallops served atop a bed of creamy risotto, finished with a savory shiitake soy butter sauce 45

### entrée complement

**SIZZLING JUMBO LOBSTER TAIL** 800 cal  
twice the size of our standard lobster tail served with drawn butter 41

### dessert

**CHOCOLATE MOLTEN LAVA CAKE** 1310 cal  
warm, rich chocolate cake with a gooey ganache center, topped with vanilla ice cream and drizzled with caramel sauce 16

## Hand-Crafted Cocktails

**MANGO MULE** 170 cal  
tito's handmade vodka, fresh lime sour, mango purée, ginger beer 15

**RASPBERRY FLIP** 150 cal  
hendrick's gin, pear liqueur, raspberry, lemon, egg white\* 17

**WHISKEY DOURO** 170 cal  
templeton rye, port wine, fresh lime sour, egg white\*, nutmeg topping 16

**NEW FASHIONED** 430 cal  
bulleit whiskey, cherry liqueur, black walnut and orange bitters 15

**SMOKE & MIRRORS** 230 cal  
el silencio mezcal, silver tequila, lime, orgeat, habanero bitters 17

**BIRDS OF PARADISE** 150 cal  
malibu rum, zaya 12 year aged rum, pear liqueur 16

**THE BOULEVARD** 330 cal  
buffalo trace bourbon, carpano antica vermouth, amaro montenegro 16

**MAI TAI C. 1944** 350 cal  
kohana agricole rum, zaya 12 year aged rum, orange liqueur, orgeat, lime 17

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.  
If you have a food allergy, please speak to the manager, chef, or your server before placing your order.\*Items are served raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.