

CABERNET

PRIME STEAKS • SEAFOOD • SPIRITS

Prix Fixe Menu

With Optional Sommelier Wine Pairings

No Substitutions, Split Sharing, or Modifications Please

First Course

Garlic and Herb Spiced King Pawns

Thickcut Applewood Smoked Bacon, Four Cheese Carolina Grits,
Arugula Salad, Honey Habanero Pineapple Pico De Gallo

Sommelier Wine Pairing: Benton Lane Pinot Noir, Willamette Valley 2024

Second Course

Brazilian Grassfed Tenderloin & Seared Marker Swordfish

Butternut Squash Asiago Risotto, Shitake Mushroom,
Baby Spinach, Toasted Pistachio Brown Butter Sage

Sommelier Wine Pairing: Justin "Reserve" Cabernet, Paso Robles 2022

Third Course

Sticky Coffee Cake

Vanilla Bean Gelato, Sea Salt Caramel, Toffee Chocolate Crunch

Sommelier Pairing: Santo Stefano, Moscato d'Asti 2025



\$65 *Per Person*

Additional \$25 for Sommelier Wine Pairings

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*Executive Chef - Richard Holley
Sommelier & GM – Jason Zaleski*