

RESTAURANTS

SEASONAL MENU

STARTERS

⊗ ROASTED BRUSSEL SPROUTS Whipped Ricotta, Quince Vinaigrette, Pumpkin Seed Gremolata, Pomegranate	18
ENTRÉES	
© 8OZ FILET MIGNON* Roasted Mushrooms, Garlic Butter, Yukon Gold Mash, Lemon Arugula	55
MACADAMIA NUT CRUSTED HALIBUT Hawaiian Sea Salt, Sushi Rice, Grilled Asparagus, Wasabi Soy Beurre Blanc	46
COCKTAILS	
COCONUT EGGNOG Jim Beam, Cruzan Coconut, Fresh Nutmeg	19
PEAR-A-DISE Mr. Pickles Gin, St. George Spiced Pear, Cinnamon Syrup	19
PLEASED AS PUNCH Punchers Chance, Amaretto, Salted Honey-Pumpkin Syrup, Blood Orange, Angostura	19
GRAND ENTRANCE Haku Vodka, Tangerine Syrup, Lime, Fever Tree Soda	16

GUEST WIFI:

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V VEGETARIAN GGLUTEN FREE OGLUTEN FREE UPON REQUEST



^{*}These items may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.