



Features Card

Chef Entrees

GRILLED CHICKEN HARVEST SALAD / 16.95

baby mixed greens, dried cranberries, pepitas, dried apricots, candied spicy walnuts, balsamic vinaigrette

SHRIMP RIGATONI / 27.95

garlic cream sauce, black truffle butter, spinach, white wine, crushed croutons, shallots, pecorino

SEARED SEABASS / 32.50

garlic mashed potatoes, togarashi, garlic butter, zucchini, yellow squash, sweet thai chili beurre blanc, cilantro oil

Sweet Finish

RASPBERRY PISTACHIO CHEESECAKE / 11.95

walnut-almond graham cracker crust, raspberry coulis, whipped cream, powdered sugar

From the Bar

BERRY BULB-A-RITA / 14

blanco tequila, blueberry puree, lemon juice, rosemary syrup, triple sec, charged water, ginger ale

TIPSY MRS. CLAUSE / 12

brut champagne, cranberry juice, rosemary syrup, sugar rim

SCHELLS SNOWSTORM WINTER ALE / 7

New Ulm, MN 6.3% abv

robust malty profile that balances bitter hops with hints of dark fruit

COSENTINO "THE FRANC" CAB FRANC 12/46

Lodi, California

smooth and balanced with a silky finish

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