

CABERNET

PRIME STEAKS • SEAFOOD • SPIRITS

Prix Fixe Menu

With Optional Sommelier Wine Pairings

No Substitutions, Split Sharing, or Modifications Please

First Course

Crab Stuffed Gulf Shrimp

Shaved Fennel and Arugula Salad, Heirloom Cherry Tomatoes,
Citrus Vinaigrette, White Wine Lemon Garlic Sauce

Sommelier Wine Pairing: Banfi Vermentino, Tuscany 2025

Second Course

Argentinian Petit Filet with Grilled Swordfish Puttanesca

Herb and Cheese Polenta, Broccoli Rabe, Olives,
Blistered Tomatoes, Ciabatta Garlic Toast

Sommelier Wine Pairing: Caymus California Cabernet, Napa Valley 2024

Third Course

N.Y. Blackout Cake

Vanilla Bean Gelato, Chocolate Sauce

Sommelier Pairing: Far Niente Dolce



\$65 *Per Person*

Additional \$25 for Sommelier Wine Pairings

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