

CABERNET

PRIME STEAKS • SEAFOOD • SPIRITS

Prix Fixe Menu

With Optional Sommelier Wine Pairings

No Substitutions, Split Sharing, or Modifications Please

First Course

Blackened Gulf Shrimp

Cheddar Jack Parmesan Cheese Grits, Arugula, Romesco Sauce

Sommelier Wine Pairing: Brassfield Sauvignon Blanc, Lake County 2024

Second Course

Petit Filet Mignon and Bacon Wrapped Diver Scallop

Baby Spinach, Mushroom Mashed Potato,
Confit Cherry Tomato Caper Brown Butter, Parmesan Crisp

Sommelier Wine Pairing: BV Cabernet Sauvignon, Napa Valley 2022

Third Course

Warm New Orleans Style Rum Raisin Bread Pudding

Burnt Pecan Caramel

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*