

Make it an evening in.

PRE-VALENTINE'S MENU

CARRY-OUT FOR TWO

WITH HEATING INSTRUCTIONS

PLACE YOUR ORDER BY 4:00PM, SATURDAY THE 13TH
FOR SAME DAY PICKUP AFTER 6:00PM

Breakfast in Bed | fresh fruit, pancake batter with syrup & butter,
bacon, eggs, biscuits & gravy, English muffins with local jam 29

Mimosa Kit / *Fresh-squeezed Orange Juice, Perelada Brut Cava* 30

Steak Night | choose Filet Mignon or KC Strip,
steak provided rare, heat to preferred temperature at home,
loaded baked potatoes, choose house or Caesar salad,
house-made rolls & butter GFA

Filet Mignon 72 KC Strip 62

Manhattans / *Evan Williams Whiskey, Dubonnet Rouge,
cherry bitters, brandied cherries* 40

Ginger Soy Salmon | Faroe Island Salmon provided seared rare, heat to
preferred temperature at home, grilled asparagus,
herbed orzo pasta, green salad 49

French 75 Kit / *Seagram's gin, lemon juice, simple syrup;
Perelada Brut Cava* 40

Spaghetti Squash Bake | prepare this meal from scratch,
spaghetti squash & kale, tomato basil cream sauce,
Parmesan, Caesar salad, baguette & butter 24 GFA
add Shrimp, Salmon or Steak Tips 16

Sangria, Red or White / *Red wine, C&K Brandy, house triple sec,
simple syrup, juices, orange wedges* 25

ORGANIC WINE SPECIAL - \$20 BOTTLES

Red | Frey Field Blend, or M. Chapoutier 'Belleruche'

Rosé | M. Chapoutier 'Belleruche'

White | Scaia Chardonnay/Garganega

Sparkling | Fascino Prosecco

J. WILSON'S