



**DINE OUT DINNER | \$56**

**5PM-CLOSE**

**WINE PAIRING:**

**SELECT** (6oz) \$45 | **PREMIUM** (6oz) \$70

**APPETIZER**

**ROASTED BUTTERNUT SQUASH SOUP** (N)(V)(GF)  
parsley puree, hazelnut cream

- or -

**BURRATA & MICRO SALAD** (V)(GF)  
red pepper hummus, olive oil,  
caramelized pumpkin seed, minus 8 vinegar

- or -

**KOREAN FRIED CHICKEN BITES**  
buttermilk fried, gochujang glaze, rice wine pickles,  
sesame seeds, scallions

*Select: Culmina R+D Sauvignon Blanc*

*Premium: Mission Hill Reserve Chardonnay*

**MAIN**

**CHICKEN PARM**  
mozzarella, parmigiano reggiano, basil,  
spaghetti pomodoro

- or -

**WATERCRESS RISOTTO** (GF)  
roasted organic mushrooms, crispy brussels sprouts

- or -

**63 ACRES STRIPLIN** (GF)  
8oz, grilled striploin, herb butter,  
arugula salad, truffle parmesan fries

ADD:

**garlic shrimp +\$16**

**nova scotia lobster tail +\$22**

*Select: Mt Boucherie Syrah*

*Premium: Checkmate "Silent Bishop" Merlot*

**DESSERT**

**SOCIETY CAKE**  
caramelized bananas, milk chocolate mousse,  
dark chocolate glaze

- or -

**BROOKIE**  
*inspired by "baked in brooklyn"*  
chocolate chip cookie meets fudge brownie,  
salted caramel ice cream

*Select: Mission Hill Estate Rose*

*Premium: Culmina Family Estate Saignee*

