

WEEKENDS 9A-2P

BUBBLES
& BRUNCH

2 BRUNCH ENTRÉES & A BOTTLE OF BUBBLES

\$49

FOR TWO

~ WINE & DINE ~

MONDAYS

Choose 2 entrées, 2 salads & a bottle of our selected wine.

**Excludes our market price entrées,
& promotional offer not available on holidays.**

\$65

Friday | Saturday | Sunday

PRIME RIB

~ WEEKENDS ~

SERVED WITH MASHED POTATOES,
CHOICE OF SOUP OR SALAD

\$40

DAILY HAPPY HOUR 2-6PM

Featuring: 7oz. wine pour & “country club-style” cocktails

SHARE PLATES

Shrimp Acapulco gff # New! ... 10 <i>spiced bay shrimp cocktail, avocado, housemade chips</i>	Roasted Meatballs gff New! ... 11 <i>housemade marinara, parmesan, focaccia (not gff)</i>
Thai Chicken Sticks 13 <i>served with green thai chili sauce</i>	French Onion Dip & Housemade Chips 7
Chicken & Cheese Flautas ... 10 <i>pineapple salsa, chipotle aioli, jalapeño dipping sauce</i>	Hoisin Glazed Ribs* gff 10 <i>slow roasted st. louis ribs</i>
Petite Wedge Salad New! 10 <i>crisp iceberg, housemade blue cheese dressing and crumbles, tomatoes, bacon, red onion</i>	Grilled Salmon Skewers* ... 15 <i>loch duart salmon, cilantro pesto</i>
Chicken Drumettes 15 <i>1.5 lbs. of drumettes, oven roasted and flash fried, tossed in spicy BBQ sauce, served with carrots, celery and ranch</i>	Veggie Empanadas v 9 <i>poblano peppers, artichoke hearts, mushrooms, cream cheese folded inside crispy corn masa</i>
Calamari Stack* 11 <i>rhode island's finest, tarragon aioli, and lemon slaw</i>	Baked Brie v 15 <i>toasted baguette, rosemary, fig preserves</i>
Short Rib Tacos* gff 10 <i>shredded short rib, housemade corn tortillas, chipotle aioli, onions, cilantro</i>	Salmon Lettuce Cups gff 8 <i>creamy poached salmon, butter lettuce, apples, chives</i>
	1/4lb Cheeseburger* 14 <i>american cheese, black pepper aioli, lettuce, grilled onion, tomato, pickles, french fries</i>

WINES

Chandon Brut 12 <i>Napa</i>	Moniz Family 9 <i>Cuvée Olivia, Napa 2024</i>
Wither Hills 10 <i>Sauvignon Blanc, New Zealand 2024</i>	CP 7 <i>Cabernet, Paso Robles 2023</i>
Bogle Vineyards 7 <i>Rose, California 2024</i>	Shenandoah Vineyards 9 <i>Special Reserve, Zinfandel, Amador 2022</i>
Sobon Estate 10 <i>Cabernet Sauvignon, Amador 2023</i>	Bogle Vineyards 9 <i>Pinot Noir, California 2022</i>
Benvolio Pinot Grigio 10 <i>Friuli, Italy 2024</i>	Harken New! 11 <i>Chardonnay, Central Coast 2024</i>

COCKTAILS

Lemon Drop 7 <i>house-infused lemon vodka, triple sec, fresh lemon juice, cane syrup, sugar rim</i>	Hugo Spritz New! 10 <i>st-germain, zonin prosecco, soda water, fresh mint</i>
Raspberry Martini 6 <i>house-infused raspberry vodka, cane syrup, fresh lemon juice, sparkling water, over giant ice cube</i>	Blood Orange Sour vegan 12 <i>elijah craig small batch, blood orange, st-germain, fresh lemon juice, fee foam</i>
Bennett's Champagne Lemonade 10 <i>house-infused lemon vodka, lemonade, limoncello, chandon brut, fresh basil</i>	Bennett's Casa Margarita New! 10 <i>gran agave blanco tequila, fresh lemon and lime juice, agave nectar</i>
	French 75 12 <i>tanqueray, sparkling wine, cane syrup, fresh squeezed lemon juice</i>

gff=gluten free friendly v=vegetarian #=heart healthy n=nuts are present in dishes

We will be happy to bake fresh gluten free bread for you ~ please ask your server 7-25-2026

*Please inform your server of any allergies and/or dietary restrictions. While our culinary team can prepare dishes without particular ingredients, cross-contact with allergens may occur in our kitchen and we cannot guarantee that any menu item can be completely free of allergens. Consuming raw or undercooked meats, poultry, shellfish, or eggs, may increase your risk for food-borne illness; especially if you have a medical condition. Consult with a physician for more information.