

MARCH 18, 2025

COPPER CANE WINE DINNER

AT 7:00PM

{ RSVP: CALL 754-900-0077 TO RESERVE TICKETS }
\$95 per person | excludes tax & gratuity

MENU

AMUSE BOUCHE

ARANCINI | GF

mozzarella, provolone, parmesan, pesto,
panko, italian parsley, tomato sauce

ROSÉ | BELLE GLOS

SECOND

SHRIMP SCAMPI | GFV

linguine, roasted tomatoes, italian parsley

CHARDONNAY | BÖEN

MAIN

BRAISED SHORT RIBS | GF

cabernet au jus, brussels sprouts, garlic mashed potatoes

CABERNET SAUVIGNON | QUILT

DESSERT

MEXICAN CHOCOLATE LAVA CAKE | GF

nutella, dulce de leche, candied hazelnuts, luxardo cherries

RED BLEND | THREADCOUNT

{B}

GF = GLUTEN FREE | GFV = GLUTEN FREE VERSION

Before placing your order, please inform your server if a person in your party has a food allergy.

*This menu item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.