



## APPETIZERS

### **Ahi Tuna Poke | 20**

Ahi Tuna, sesame oil, soy sauce, red pepper flakes, onion, cracked black pepper, dried seaweed.

### **Smoked Baby Back Ribs | 19**

Smoked baby back ribs, house pickle vegetable, choice of spicy garlic ginger Asian glaze sauce or traditional BBQ sauce.

### **Fried Brussel Sprouts | 18**

Brussel sprouts, pork belly, dashi jus, calabria chiles, pecorino

### **Asian Steak Salad | 22**

Marinated grilled steak, Napa cabbage, red cabbage, carrot, cilantro, sesame seeds, almonds, sesame ginger dressing.

### **Red Sage Greens | 20**

Heirloom cherry tomato, cucumber, radish, citrus vinaigrette.

### **Chicken Wings | 17**

Chicken wings, choice of spicy buffalo sauce or house made BBQ, choice of bleu cheese or ranch dressing.

### **Crispy Calamari | 19**

Bread calamari, pepperoncini peppers, green chili ranch.

## FLATBREADS

### **Margherita | 18**

Mozzarella, tomato basil, house made marinara, garlic olive oil, parmesan, black balsamic glaze.

### **The Jack Pot | 19**

Prosciutto, pepperoni, Canadian bacon, Italian sausage, green chili, mozzarella, marinara sauce, chili oil, parmesan.

### **Pepperoni | 18**

Pepperoni, mozzarella, marinara sauce, garlic oil, parmesan.



## ENTRÉES

### **Blackened Atlantic Salmon | 37**

6<sup>oz</sup> Salmon, wild rice pilaf, calabacitas, lemon dill beurre blanc.

**Wine Pairing:** True Myth Chardonnay | 11 gl  
Kenwood Six Ridges Sauvignon Blanc | 42 btl

### **Grilled Ribeye | 49**

12<sup>oz</sup> Ribeye, rosemary mashed potatoes, sautéed baby carrot, mushroom demi sauce.

**Wine Pairing:** True Myth Cabernet Sauvignon | 16 gl  
Sequoia Grove Cabernet Sauvignon | 90 btl

### **New York Steak | 46**

10<sup>oz</sup> New York steak, wild rice, sautéed asparagus, black pepper cream sauce.

**Wine Pairing:** Hess Select Cabernet Sauvignon | 15 gl  
Mullan Road Cellars Red Blend | 70 btl

### **Grilled Filet Mignon | 47**

7<sup>oz</sup> Filet Mignon, rosemary mashed potatoes, sautéed baby carrot, compound butter.

**Wine Pairing:** Josh Cellars Cabernet Sauvignon, CA | 9 gl  
Flora Springs Red Blend Napa Valley, California 2012 | 45 btl

### **Mixed Grill | 47**

New Zealand Lamb chop, buffalo chipotle sausage, braised beef short rib, smashed Yukon gold potatoes, sautéed carrots, red wine demi.

**Wine Pairing:** Earthquake Zinfandel | 11 gl  
Rosenblum Cellars 'Rockpile Road Vineyard' Zinfandel | 80 btl

### **Chicken Breast | 35**

Roasted chicken, rosemary mash potato, baby carrots, oregano thyme chicken jus.

**Wine Pairing:** Fess Parker, Chardonnay | 10 gl  
Truchard Vineyards Chardonnay | 48 btl

### **Pork Tenderloin | 38**

Molasses seared pork, green chile whipped sweet potatoes, broccolini.

**Wine Pairing:** Loosen Bros Dr. L Riesling | 10 gl  
Louis Jadot Montheleie Sous Roches | 82 btl

### **Chef's Pasta of the Day | 39**

Chef's house made pasta; fresh made semolina dough, molded for this week's special.  
Ask server for details.