

Cin City

SEA & STEAK

For Sharing

BUTTERNUT SQUASH BISQUE.....	\$9
toasted pecans, caramelized fuji apple, maple crema	
DRY AGED MEATBALLS.....	\$12
rustic tomato sauce, rosemary focaccia, pecorino	
SHRIMP COCKTAIL.....	\$18
caramelized fennel, orange, cocktail sauce, lemon	
LOBSTER MAC AND CHEESE.....	\$18
cold water lobster, gemelli, parmesan crust, gruyere	

Entrées

All meals served with twice baked potato, seasonal vegetables, dinner rolls, and choice of small wedge or caesar salad

FREEBIRD ORGANIC
CHICKEN KIEV \$35
black garlic butter

* ALLEN BROS 12OZ
NY STRIP \$47
served with bone marrow bordelaise

PAN ROASTED SALMON \$39
meyer lemon beurre blanc

* ALLEN BROS 8OZ
FILET \$49
served with bone marrow bordelaise

* PORK CHOP
PORTERHOUSE \$39
Bourbon Apple BBQ Sauce

STEAK TOPPINGS

\$2 each Creamy Horseradish, Garlic Butter
\$3 each Roasted Cremini Mushrooms,
Caramelized Onions, Crumbled Blue Cheese Crust

*These items can be served raw or undercooked. Consuming raw or partially cooked food increases the potential for foodborne illness.

Desserts \$7.00 each

CARROT CAKE
Toasted Coconut, Cream Cheese
Ice Cream, Dulche de Leche

CHOCOLATE MOUSSE
amaretto cream, fresh berries,
candied hazelnuts

CHEESECAKE
tahitian vanilla, strawberry compote,
fresh berries, almond whipped cream

BROWN BUTTER
APPLE PIE
vanilla ice cream, butter crust,
cardamom crumble



Non Alcoholic

\$3.00

FOUNTAIN SODA

Pepsi, Diet Pepsi, Sierra Mist, Mt. Dew,
Root Beer, Dr. Pepper, Diet Dr. Pepper,
Pink Lemonade

COFFEE

Regular or Decaf

HOT TEA

Earl Grey, Green Tea,
Organic Chai

Specialty

\$6.00

ABSOLUT LUCKY COCKTAIL

Absolut Juice Strawberry,
Absolut Juice Apple, Cranberry,
and Sour Mix

VIZZY HARD SELTZER

Black Cherry Lime, Pineapple Mango,
Blueberry Pomegranate, Strawberry Kiwi

Beer & Wine

DOMESTIC BEER \$5.00

Budweiser, Bud Light,
Michelob Ultra, Miller Lite

IMPORT/CRAFT BEER \$6.00

Blue Moon, Blue Moon Light Sky,
Rhinegeist Truth, Rhinegeist Bubbles

HOUSE WINE BY THE GLASS..... \$8.00

Cabernet, Chardonnay, Merlot, Pinot Grigio, Sauvignon Blanc, White Zinfandel

PREMIUM WINE BY THE GLASS..... \$11.00

Reds

Estancia Cabernet Sauvignon / Pasa Robles CA Intense dark fruit and mocha
aromas with flavors of dark cherry, currants, and chocolate

Alamos Malbec / Argentina Plum, dark cherry, and blackberry with hints of spice and vanilla

Blackstone Merlot / CA Rich blackberry, plum, and raspberry flavors with hints of vanilla

Picket Fence Russian Valley Pinot Noir / CA Rich aromas of raspberry jam and brandy-macerated
cherries. Round flavors and balanced tannins finish with nuances of vanilla and star anise

Komodo Dragon Red Blend / WA Full bodied with vibrant flavors of
black cherry, clove and toasty oak

Whites

Kendall Jackson Vintner's Reserve Chardonnay / CA
Tropical notes with a hint of vanilla and toasted oak

Ecco Domani Pinot Grigio / Delle Venezie IGT Italy Light citrus and delicate floral aromas

Menage a Trois Moscato / CA Floral aromas, followed by luscious peach and apricot flavors

Hogue Late Harvest Riesling / Columbia Valley Aromas of apricot and peach preserves,
zesty citrus with flavors of apricot nectar, citrus blossom, and refreshing tangerine

WINE BY THE BOTTLE

Louis M. Martini Cabernet Sauvignon / CA
Superbly balanced with copious yet supple tannins.
Flavors of wild berries, plum, licorice, and mocha
\$42.00

La Crema Chardonnay / Sonoma Coast
Floral, lemon, green apple, subtle oak and spice
aromas. Lemon Drop, white stone fruit, yellow
plum and honeydew melon flavors \$35.00

14 Hands Sparkling Brut / WA
Delicate flavors of apples and citrus
with lively acidity \$37.00

Chapoutier Belleruche Rose / France
Aromas of red fruits and citrus, complimented
by notes of exotic fruits \$35.00

Kim Crawford Sauvignon Blanc / Marlborough
Aromas of citrus and tropical fruits. Juicy acidity and
fruit sweetness \$35.00