

THE COOK & BUTCHER EXPERIENCE FOR TWO

\$140

Starter

Caesar Salad crisp romaine, house baked croutons, whole roasted garlic, fresh parmesan

Main Event

Surf n Turf Share Board 10 oz dry aged NY strip, Atlantic lobster tail, jumbo shrimp, pan seared sea scallops, crab infused hollandaise.

Dessert

Warmed Cast Iron Peanut Butter Cookie vanilla bean, dutch chocolate ice cream.

THE SIP

Blueberry Lemon Gin & Jam

local blueberry lemon jam, gin, lemon sparking soda \$12

Quill Q Red Blue Grouse Estate

6 oz \$13 | 9 oz \$19 | Btl \$50