



\$59 Prix Fixe Dinner Special

Cocktail & Wine Specials

Opulent Espresso Martini | 18

Gold Fashioned | 18

Miraval, Rosé, Côtes de Provence | 65

Emmolo, Sauvignon Blanc, Napa Valley | 68

Belle Glos, 'Balade', Pinot Noir, Russian River Valley | 85

Ehlers, Cabernet Sauvignon, Napa Valley | 125

Altamura, Cabernet Sauvignon, Napa Valley | 175

First

Choose One

Mr. G's Classic Caesar Salad

Iceberg Wedge blue cheese dressing, crumbled blue cheese

B&B "Steak" House Salad filet mignon, 3 onion jam, tomatoes, crumbled blue cheese, balsamic vinaigrette

BLT Salad beef steak tomato, thick cut bacon, warm mozzarella di bufala, spinach, aged balsamic reduction

Whipped Ricotta basil oil, Sicilian oregano, grilled pita

Prosciutto di Parma & Burrata basil leaf, olive oil

B&B Meatballs red sauce

Sizzling Thick Cut Bacon

Second

Choose One

Snake River Farms Pork Chop house smoked, pineapple BBQ sauce, glazed Granny Smiths

Chicken Shank natural juices, grilled lemon, Cipollini onions

Pan-Seared Salmon wild mushrooms, snow peas & baby kale, citrus beurre blanc

B&B "Veg" House Salad portabella filet, 3 onion jam, tomatoes, crumbled blue cheese, balsamic vinaigrette

Rigatoni a la Vodka house-made pasta smoked bacon, parmigiano reggiano

8oz. Filet simply grilled

Surf & Turf filet medallions, crab stuffed shrimp, sweet chili lime sauce (+8)

14oz. Sirloin simply grilled (+30)

22oz. Bone-in Ribeye Dry-Aged USDA Prime (+30)

Toppings

Au Poivre +9 | Roquefort Crusted +7 | Truffle Butter +9 | Oscar Style +21

Carpet Bagger +19 | Foie Gras Diane +19 | Bearnaise +7

Third

Choose One

New York Cheesecake, blueberry coulis, compressed graham cracker

Chocolate Cake, coffee ganache

Carrot Cake, orange tuile, walnut brittle cream cheese frosting

A 3% Restaurant Operations Fee will be added to all checks. This fee helps offset rising operational costs.
We appreciate your understanding and continued support.