



## QUALITY FEATURE MENU FEBRUARY

### **Tonel 22 Malbec, ARGENTINA**

*Floral and juicy, has hints of brown spice, vanilla, and mocha on the nose.  
Lots of dark fruit like plum, black cherry, and blackberry on the palate  
6oz – 13, 9oz – 18, 12oz – 24, Bottle – 54*

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### **HOUSE-MADE MEATBALLS APPETIZER**

*Meatballs (3), arrabbiata bolognese sauce, asiago, fresh basil – 15*

### **BRISKET REUBEN SANDWICH**

*Beer braised brisket, sauerkraut, remoulade, grainy mustard, cheese,  
grilled marble rye bread, garlic dill pickle spear, house-seasoned fries – 23*

### **SPAGHETTI ARRABBIATA BOLOGNESE WITH HOUSE-MADE MEATBALLS**

*Asiago, parmesan, fresh basil, garlic brioche – 23*

### **BEER BRAISED BOURBON BBQ BACK RIBS**

*Grass fed centre cut pork back ribs, house-made bourbon BBQ  
sauce, house-seasoned fries, house-made slaw.  
Half Rack – 24, Full Rack – 30*

### **PETIT FILET MIGNON SHRIMP OSCAR**

*5oz beef tenderloin, shrimp, asparagus, bearnaise sauce,  
roasted vegetables, mashed cauliflower – 40*

### **CARROT CARAMEL FROSTED CAKE STACK**

*Cheesecake style icing, bourbon caramel, fresh strawberry - 12  
*Limited Time Only**

### **HOUSE-MADE ROASTED WALNUT BUTTERTART PIE**

*Vanilla, cream, caramelized sugar crust – 12*