

The Fresh Sheet - July

Steve Guldenzopf | Executive Chef

CHEF'S FEATURED SALAD



Tara's Summer Salad \$14

Spinach/Fresh Berries/Goat Cheese/Raspberry
Orange Drizzle/Spicy Nuts

CHEF'S FEATURED ENTRÉES



Cacio Pepe Carbonara Pasta \$26

Pancetta/Local Egg/Pecorino/Burrata/Cracked
Pepper

Stuffed Surf and Turf \$45

Crab/Lobster/Tarragon/7oz Filet

CHEF'S FEATURED DESSERT



Blue Cheesecake \$10

Maytag Blue Cheese/Mascarpone
Mousse/Poached Pears/Graham Cracker Crust

July Happenings



July 3rd-7th John Deere Classic at Deere Run

July 25th Four Roses Whiskey Tasting 6pm-8pm

July 28th Live Music on the Patio - The Wiersons 1pm-3pm



Weekly Specials

Happy Hour | Monday-Friday | 4-5 PM
1/2 Priced Beers and Wine by the Glass
\$10 Buffalo Trace Old Fashioned

Wine Special | Thursday and Friday
1/2 off Bottles of Wine Priced \$85 and
lower

Prime Rib Special | Friday & Saturday
King Cut 18oz | Chophouse Cut 14oz



THE BAR'S FEATURED DRINKS



Alpha Omega Cabernet Sauvignon \$30/\$115

2018 Napa Valley

Established in 2006 in the Napa Valley's Rutherford AVA, Alpha Omega produces a range of wines that blend the Old World winemaking with the New World techniques. A lovely and balanced character of currants, berries and violets, medium to full body, pure fruit with a strong and flavorful finish.

Wente Morning Fog Chardonnay \$12/\$46

The 2023 Morning Fog Chardonnay bursts with aromatics of citrus and green apple complemented by hints of toasty oak and vanilla from barrel-aging. This wine is balanced by a lingering minerality and natural acidity to create a beautiful wine.

Red Sangria \$12

Red Wine/Orange Juice/Brandy/Fruit