

The Fresh Sheet - April

Steve Guldenzopf | Executive Chef

CHEF'S FEATURED APPETIZER

Coconut Lemongrass Shrimp \$12
Seared Shrimp/Coconut/Lemongrass
Fresno Pepper/Lime Leaf/Rice

CHEF'S FEATURED ENTRÉES

Cilantro Dill Bean Scallops \$32
Seared Scallops/Red Lentils/Chickpea
Linguini/Kidney Beans/Dill

Tagliatelle Portobello \$24
Red Miso/Tagliatelle/Portobello
Burrata/Chive

Miso Skirt Steak \$26
10 oz Skirt/Red Miso/Soy/Ginger

CHEF'S FEATURED DESSERT

Chocolate Cheese Cake \$7
Keller Cake/Coco/Fermented Raspberry

April Happenings:

- 4-17 Old Forester Whiskey Class at Bass 6pm
- 4-23 Craft with Bass - Tile Coaster Painting Party 6:30pm
- 4-24 Somm at Bass - Italian Wine Class 6pm
- 4-25 Candlelight Dinner 5 courses on the Patio 6pm
- 4-28 Patio Concert Series: The Wierson's 1-3pm



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 & Friday
1/2 off Bottles of Wine Priced \$85 and
lower

Prime Rib Special | Friday & Saturday
Available after 4pm
King Cut 18oz \$50
Chophouse Cut 14oz \$35



THE BAR'S FEATURED DRINKS

Harken Chardonnay \$12/\$36
Delicate, fruity, toasty aromas. A soft
buttery oaked finish.

Intercept Cabernet Sauvignon \$15/\$60
Deep ripe black fruits, dried herbs. A full
body wine with a strong finish.

Gin & Jam \$12
Citrus Gin/Strawberry Jam/Lemon
Juice