

# The Fresh Sheet - May

Steve Guldenzopf | Executive Chef

## CHEF'S FEATURED APPETIZER

Blue Cheese Beef Tips \$25

Prime Tenderloin/Crispy Leek/Blue Cheese  
Sauce/Heirloom Tomato/Toast Points

## CHEF'S FEATURED ENTRÉES

Seared Scallops \$38

Fresh Scallops/Walnuts/Capers/Raisins  
Asparagus/Cauliflower Purée

Shrimp & Grits \$26

Jumbo Shrimp/Creole Tomato Sauce/Iowa Sweet  
Corn Stone Ground Grits

A King's Surf & Turf \$125

Two King Crab Legs/7 oz Filet/Clarified  
Butter/Asparagus/Pomme Purée

## CHEF'S FEATURED DESSERT

Banana Walnut Cake \$8

Rich Banana Cake/Buttermilk  
Buttercream/Whiskey Caramel

## May Happenings:

5-8 Margarita Tequila Class 6pm

5-9 Craft with Bass: Flower Bouquet Class 6:30pm

5-12 Mother's Day Buffet 10am-3pm

5-26 Patio Concert Series 1-3pm

5-29 Somm at Bass - Patio Pleasers - White Wines 6pm



## 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

**Matanzas Creek Sauvignon Blanc \$10/\$36**

Sonoma County Sauvignon Blanc fermented in a neutral  
French Oak lead to flavors of honeydew melon, white  
peach & grapefruit. Bright fresh citrus on the palate.

**Arcanum Cabernet Franc \$30/\$110**

Inviting aromas of sweet mint and vanilla bean, underscored  
by white pepper spice. The palate exudes elegance with a  
distinctive brightness & soft, fine tannins. Flavors of tart  
cherries and lack licorice are rounded out by a lingering  
finish of cedar & balsamic notes.

2018 Toscano

94 points Wine Spectator

**Orange Dreamsicle Margarita \$13**

Mi Campo Blanco/Orange Juice/Cream of Coconut  
Grand Marnier