

## STARTER COURSE

*Choice of One*

### CLAM CHOWDER

smoked bacon / potatoes / carrots / onions / chives

### BRIE CHEESE DIP

Brie cheese / roasted peppers / toasted almond /  
grape-balsamic reduction / grilled bread

### WINTER SALAD

baby spinach / spice roasted butternut squash / honey crisp apples /  
pomegranate arils / candied pecans / goat cheese /  
thyme citrus vinaigrette

## ENTRÉE COURSE

*Choice of One*

### WOOD GRILLED LAMB CHOPS

pecan crusted sweet potato croquettes / sautéed green beans / mint gremolata / meyer lemon gastrique

### CHICKEN PESTO PASTA PRIMAVERA

penne pasta / herb pesto / zucchini squash / piquillo peppers / fresh heirloom tomatoes / garlic / basil /  
Romano cheese – Sub wild Gulf shrimp + 4

### CRAB CRUSTED BEEF TENDERLOIN

crab meat / Bearnaise sauce / blue cheese mashed potatoes / roasted baby carrots / brandy demi / crispy chives

### BLUE NOSE BASS

pan seared / celery root puree / grilled & smoked beets / lemon grass beurre blanc / pistachio gremolata

## DESSERT COURSE

*Choice of One*

### ESPRESSO POT DE CRÈME

pecan crumble / fresh berries / dark chocolate dust

### CREME BRULEE CHEESECAKE

Chantilly cream / fresh berries / salted caramel

### BUTTERMILK PIE

sweet buttermilk custard / house caramel sauce



NEW YEARS EVE

2025

THREE COURSE  
PRIX FIXE \$85

*Happy New Year*

## SMALL PLATES & SHARABLES

### SHRIMP COCKTAIL

wild Gulf shrimp / house cocktail and remoulade sauce - 18

### URIEL'S GREEN CHILE PORK

slow simmered pork / green chile sauce / salsa fresca / pickled red onions  
served with Mama Lola's tortillas - 18

### SHORT RIB EMPANADAS

braised short rib / green chiles / asadero cheese / cilantro crema /  
arbol and verde salsas - 16

### BACON WRAPPED SHRIMP

(2) Wild Gulf shrimp stuffed with cotija cheese / wrapped with  
smoked bacon / served with chipotle aioli - 16 Add a shrimp - 8 ea.

PCG

FAVORITES  
LIMITED MENU

## ENTRÉES

### GRASS FED ARGENTINE RIBEYE\*

all natural, Ramona Farms Tepary bean chili / roasted tomato salsa / avocado relish / pickled onions - 65

### 16TH STREET BEEF SHORT RIB

Brussel Sprout hash / Yukon gold mashed potatoes / red wine reduction / crispy parsnips - 36

### ROSE LANE CHICKEN (GF)

Pan-roasted, skin on, all natural chicken breasts / tarragon pan jus / Yukon Gold mashed potatoes / roasted carrots - 32

### CEDAR PLANKED SALMON

Faroe Island citrus-horseradish crusted salmon / fingerling potatoes / roasted carrots / lemon aioli - 35

### VEGETABLE PLATTER (GF)

Roasted winter squash / grilled asparagus / house harissa glazed roasted carrots / arugula / tepary beans /  
dried cranberries / pumpkin seeds / crispy fingerling potatoes / Meyer lemon chimichurri - 25

*Please let us know of any allergies.*

*\* Items may be served raw or undercooked. Consuming raw or undercooked meats, eggs, poultry, seafood, or shellfish may increase risk of foodborne illness.*