



Dinner Menu

July 10th - August 3rd

Monday-Thursday 4pm-10pm | Friday & Saturday 4pm-11pm | Sunday 4:30pm-10pm

STARTERS

A choice of one

Calamari Sunset tiki sauce

Ecco Domani Pinot Grigio

Spinach & Artichoke Dip Creamy spinach, artichokes, sour cream, pepper jack cheese, tortilla chips

Oyster Bay Sauvignon Blanc

Clam Chowder

Kendall Jackson Vintner's Reserve Chardonnay

Local Harvest Green Salad Organic mixed greens, apples, candied walnuts, raspberry vinaigrette

Coppola Diamond Yellow Label Sauvignon Blanc

ENTRÉES

A choice of one

Grilled Shrimp & Scallops with Pineapple Bacon Fried Rice Hawaiian fried rice inside a pineapple half layered with grilled shrimp and scallops

Conundrum White Blend

Macadamia Nut Crusted Mahi Mahi Mango papaya relish, coconut rice, seasonal vegetables, beurre blanc sauce

Votre Sante Pinot Noir

Herb Roasted Prime Rib With garlic mashed potatoes, fresh seasonal vegetables

Gascon Malbec

SUPPLEMENTAL ENTRÉE

Seafood Collage Lobster tail, scallops, shrimp, fresh salmon, linguine, white wine sauce +5

La Crema Chardonnay

DESSERT

A choice of one

Lava Cake

Tiramisu

Sparkling Wine - Wycliff Brut, California

\$39 PER PERSON

WINE PAIRING | \$12 PER PERSON

not including tax and gratuity