



3<sup>RD</sup> ANNUAL SUMMER EDITION  
**STC**     
**RESTAURANT  
MONTH | 2017**

## -DINNER MENU-

JULY 10TH TO AUGUST 3RD

### FIRST COURSE

*A choice of one*

**Artichoke Crisps** fried baby artichoke hearts, zesty lemon caper aioli  
*Ecco Domani, Pinot Grigio, delle Venezie, Italy*

**Crab & Corn Chowder** vidalia onions, crouton, vermont cheddar and provolone cheese  
*Carmel Road, Pinot Noir, Monterey County*

**Traditional Caesar Salad** croutons, shaved parmesan, caesar dressing  
*Kendall Jackson Vintner's Reserve, Chardonnay, California*

#### SUPPLEMENTAL DISH

**Blue Point Oysters** mignonette, cocktail & mustard sauces +5  
*Coppola Diamond Collection Yellow Label, Sauvignon Blanc, Sonoma*

### SECOND COURSE

*A choice of one*

**Stuffed Gulf Grouper** jumbo crab, basil garlic beurre blanc, served with your choice of creamy citrus lime risotto, smashed potatoes or the vegetable of the day  
*La Crema, Chardonnay, Monterey*

**Blackened Swordfish** sweet potato mash, grilled asparagus, jalapeño lime puree, plantain crisp  
*Oyster Bay, Sauvignon Blanc, Marlborough New Zealand*

**Orange Blossom Chicken** garden rosemary, garlic evoo, smashed potatoes, bourbon garlic butter  
*Francis Ford Coppola Votre Sante, Pinot Noir, Sonoma*

#### SUPPLEMENTAL DISH

**Chilean Sea Bass** forbidden black rice, cheese fondue, chive oil, crispy squash +10  
*Conundrum 'Caymus' White Blend, California*

**Filet Mignon 8oz** center cut, tender, asiago au gratin potatoes +10  
*Avalon, Cabernet Sauvignon, Napa Valley*

### THIRD COURSE

*A choice of one*

**Crème Brûlée**

**Key Lime Pie**

*Sparkling Wine*

{ \$35 PER PERSON (tax and gratuity not included) • WINE PAIRING | \$15 PER PERSON }

CONSUMER ADVISORY Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. CONSUMER INFORMATION There is risk associated with eating raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN Limited time only. Not offered during brunch or for special events. Management reserves all rights. Valid from July 10th to August 3rd. Cannot be combined with any other offer.