



## Dinner Menu

January 8th - February 5th

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

### STARTERS

A choice of one

**Calamari** Crispy Rings and Tentacles with Tiki Sunset Sauce

**Spinach & Artichoke Dip** Creamy Spinach, Artichokes, Sour Cream, Pepper Jack Cheese, Tortilla Chips

**Clam Chowder** Chef's Favorite

**Local Harvest Green Salad** Organic Mixed Greens, Apples, Candied Walnuts, Raspberry Vinaigrette

### 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

**Blackened Swordfish** Pineapple Chutney, Mashed Potatoes, Seasonal Vegetables

**Herb Roasted Prime Rib** 12oz. with Garlic Mashed Potatoes, Fresh Seasonal Vegetables

### SUPPLEMENTAL ENTRÉE

**Seafood Collage** Lobster Tail, Scallops, Shrimp, Fresh Salmon, Linguine, White Wine Sauce +7

### DESSERT

A choice of one

**Lava Cake**

**Tiramisu**

**\$39 PER PERSON**

## WINE BOTTLE SPECIALS

**William Wycliff Brut, California 25**

**Cambria Clone 4, Santa Maria Valley 35**

**Francis Ford Coppola Votre Sante, Sonoma 30**

**Louis Martini, California 30**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Limited time only. Not offered during brunch or for special events. Management reserves all rights. Valid from January 8th to February 5th. Cannot be combined with any other offers.