



## DINNER MENU

JANUARY 9TH - FEBRUARY 6TH

### STARTERS *A choice of one*

#### BOAT HOUSE SALAD

hydroponic greens + dried cranberries + candied walnuts  
gorgonzola + vanilla bean balsamic vinaigrette  
*Chateau Ste. Michelle, Riesling, Washington*

#### FRIED CALAMARI

remoulade + thai chili  
*Kendall Jackson 'Vintner's Reserve', California*

#### LOADED SIDEWINDERS

spiral cut potato + candied bacon + smoked cheddar + green onion + chipotle ranch  
*Silver Palm, Merlot, Sonoma*

### ENTRÉES *A choice of one*

#### GUINNESS GRILLED SIRLOIN\*

7oz USDA top sirloin + sweet potato hash  
*Louis Martini, Cabernet Sauvignon, California*

#### TASSO CHICKEN\*

tasso ham + asparagus tips + marble potato + creole cream sauce  
*Matanzas Creek, Sauvignon Blanc, Sonoma*

#### SHRIMP SCAMPI LINGUINE

roasted garlic + shallots + sundried tomatoes  
pepper flakes + fresh herbs + white wine + lemon butter sauce  
*La Crema, Chardonnay, California*

### DESSERT *A choice of one*

#### CHOCOLATE CHEESECAKE

#### STRAWBERRIES & CREAM CAKE

#### LAYERED CARROT CAKE

*Sparkling Wine*

**\$30 PER PERSON**

*not including tax and gratuity*

**WINE PAIRING (OPTIONAL) | \$15 PER PERSON**

\*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 9th to February 6th. Cannot be combined with any other offers.