



Dinner Menu

April 23rd – May 1st 2016

Starters

A choice of

Fried Calamari

Spicy marinara dipping sauce

Pinot Grigio - Ecco Domani, Delle Venezie, Italy

Spinach & Artichoke Dip

Spinach, artichokes, sour cream, pepper jack cheese,

Parmesan, homemade tortilla chips

Sauvignon Blanc - Francis Ford Coppola,

Sonoma County, California

New England Clam Chowder

Chardonnay - William Hill Winery,

Central Coast, California

Local Harvest Green Salad

Organic mixed greens, apples,

candied walnuts, raspberry vinaigrette

Chateau Ste. Michelle - Riesling, Washington

Entrées

A choice of

Grilled Shrimp & Scallops with Pineapple Bacon Fried Rice

Bacon and pineapple fried rice, shrimp skewer, scallop skewer

Pinot Grigio - Cavit, Delle Venezie, Italy

Hula Chimmichurri Steak

Sliced skirt steak, bok choy, french fries, mango, chimichurri sauce

Massimo Malbec - Mendoza Argentina

Macadamia Nut Crusted Mahi Mahi

Beurre blanc, mango papaya relish, rice pilaf, seasonal vegetables

Chardonnay - Kendall Jackson Vintners 'Reserve', California

SUPPLEMENTAL DISH

Seafood Collage

Half lobster tail, scallops, shrimp, salmon, white wine sauce, linguine +10

Chardonnay - La Crema, Monterey, California

Dessert

A choice of

Buttermilk Cake

Vanilla ice cream, strawberry drizzle

Pineapple Ono Cake

Whipped cream, rum pineapple sauce

Sparkling Wine - Wycliff Brut, California

\$40 PER PERSON

not including tax and gratuity

WINE PAIRING | \$10 PER PERSON