

Dinner Menu

January 10th - February 7th

FIRST COURSE

A choice of one

Artichoke and Pepper Jack Cheese Dip parmesan crostinis

Beringer White Zinfandel, California

Calamari Fritti peppers, jalapeños, olives, chipotle and cocktail sauces

Conundrum, White Blend, California

New England Clam Chowder

Seaglass, Sauvignon Blanc, Napa Valley

Classic Caesar Salad

Kendall Jackson 'Vintner's Reserve', Chardonnay, California

SECOND COURSE

A choice of one

Grilled Atlantic Salmon choice of lemon caper or pico de gallo. Served with quinoa and chef's vegetables

Carmel Road, Unoaked Chardonnay, Monterey

Ribeye USDA Choice 10 oz grilled or blackened, scalloped potatoes, local market vegetables

Louis Martini, Cabernet Sauvignon, California

Free Range BBQ Chicken mary's farm half chicken, cole slaw, cajun spiced potato wedges

Gascon, Malbec, Mendoza

Grilled Shrimp Scampi grilled shrimp, lemon garlic butter, capers, tomato, garlic mashed potatoes

J Vineyards, Pinot Gris, California

THIRD COURSE

A choice of one

Key Lime Pie

Fresh Seasonal Berries with häagen dazs vanilla ice cream

Housemade Cheesecake

Sparkling Wine

\$39 PER PERSON

WINE PAIRING | \$12 PER PERSON

not including tax and gratuity