



## Dinner Menu

January 13th to 27th

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

### STARTERS

*A choice of one*

Calamari Sunset tiki sauce

*Ecco Domani Pinot Grigio*

Spinach & Artichoke Dip Creamy spinach, artichokes, sour cream, pepper jack cheese, tortilla chips

*Oyster Bay Sauvignon Blanc*

Clam Chowder

*Kendall Jackson Vintner's Reserve Chardonnay*

Local Harvest Green Salad Organic mixed greens, apples, candied walnuts, raspberry vinaigrette

*Coppola Diamond Yellow Label Sauvignon Blanc*

### 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

*Conundrum White Blend*

Macadamia Nut Crusted Mahi Mahi Mango papaya relish, coconut rice, seasonal vegetables, beurre blanc sauce

*Votre Sante Pinot Noir*

Herb Roasted Prime Rib With garlic mashed potatoes, fresh seasonal vegetables

*Gascon Malbec*

### SUPPLEMENTAL ENTRÉE

Seafood Collage Lobster tail, scallops, shrimp, fresh salmon, linguine, white wine sauce +5

*La Crema Chardonnay*

### DESSERT

*A choice of one*

Lava Cake

Tiramisu

*Sparkling Wine - Wycliff Brut, California*

**\$39 PER PERSON**

**WINE PAIRING | \$10 PER PERSON**

*not including tax and gratuity*