



Dinner Menu

JANUARY 14TH - FEBRUARY 4TH

Starters

A choice of one

Fried Calamari

Spicy marinara dipping sauce

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

Spinach & Artichoke Dip

Spinach, artichokes, sour cream, pepper jack cheese,
Parmesan, homemade tortilla chips

*Sauvignon Blanc – Matanzas Creek, 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

*Fume Blanc – Ferrari Carano,
Sonoma County, California*

Entrées

A choice of one

Grilled Shrimp & Scallops with Hawaiian Fried Rice

Bacon and pineapple fried rice, shrimp skewer, scallop skewer

American White Blend – Sokol Blosser Evolution, Oregon

Boneless Beef Short Ribs

Sweated julienne carrots and mushrooms,
garlic mashed potatoes, seasonal vegetables

Cabernet Sauvignon – Fortnight Napa Valley, California

Macadamia Nut Crusted Mahi Mahi

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

Chardonnay – La Crema, Monterey, California

Chicken with Artichokes and Sun-dried Tomatoes

Mushrooms, seasonal vegetables, garlic mashed potatoes, creamy garlic butter

Pinot Noir – Trisaetum, Willamette, Oregon

SUPPLEMENTAL DISH

Seafood Pasta

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

Chardonnay – Complicated, Sonoma Coast, California

Dessert

A choice of one

Creamy Cheesecake

Whipped cream, raspberry drizzle

Buttermilk Cake

Vanilla ice cream, strawberry drizzle

Sparkling Wine – Wycliff Brut, California

\$39 PER PERSON

not including tax and gratuity

WINE PAIRING | \$15 PER PERSON