



## Dinner Menu

January 9th - February 6th

Monday-Thursday 4pm-9pm | Friday & Saturday 4pm-10pm | Sunday 4pm-9pm

### FIRST COURSE

*A choice of one*

**Crispy Calamari** Tossed with serrano peppers and served with sweet thai chili sauce

*Gainey, Sauvignon Blanc, Santa Ynez, California*

**French Onion Soup**

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

**Mixed Green Salad** Local organic greens, candied walnuts, apples, bleu cheese crumbles tossed with raspberry vinaigrette

*Beringer White Zinfandel, California*

**Spinach & Artichoke Dip** Warm pita bread

*Ecco Domani, Pinot Grigio, delle Venezie, Italy*

### SECOND COURSE

*A choice of one*

**Blackened Chicken Pasta** Sun-dried tomatoes and basil cream sauce

*Ca'Momi Bianco, Napa Valley*

**Cedar Plank Salmon** Baked on cedar, mild chipotle bbq, basmati rice pilaf, seasonal vegetables

*Conundrum, White Blend, California*

**Grilled Vegetable Plate** Asparagus, sautéed spinach, mushrooms, zucchini, bell peppers, red onions, fennel, tomato & brown basmati rice with balsamic reduction glaze

*Silver Palm, Merlot, Sonoma*

### SUPPLEMENTAL DISH

**Roast Prime Rib of Beef** Au jus, creamy horseradish, baked potato, seasonal vegetables +5

*Louis Martini, Cabernet Sauvignon, California*

**Filet Mignon** Crispy onion straws, baked potato, seasonal vegetables +8

*Murphy-Goode, Cabernet Sauvignon, California*

### THIRD COURSE

**NY Cheesecake** Cinnamon caramel topping

*Sparkling Wine*

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**\$29 PER PERSON**

**WINE PAIRING | \$15 PER PERSON**

*not including tax and gratuity*