



Lunch Menu

January 9th - February 6th
Monday - Saturday 11am - 4pm

STARTERS

A choice of one

Calamari Sunset tiki sauce

Matanzas Creek, Sauvignon Blanc, Sonoma

Spinach & Artichoke Dip Creamy spinach, artichokes, sour cream, pepper jack cheese, tortilla chips
Ecco Domani, Pinot Grigio, delle Venezie, Italy

Clam Chowder

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

Local Harvest Green Salad Organic mixed greens, apples, candied walnuts, raspberry vinaigrette
Chateau Ste. Michelle, Riesling, Washington

ENTRÉES

A choice of one

Prime Rib French Dip Sandwich Sliced prime rib, au jus, french fries
Gascon, Malbec, Mendoza, Argentina

Beer Battered Fish & Chips Island sauce, malt vinegar, french fries
La Crema, Chardonnay, Monterey

Grilled Shrimp & Scallops With Pineapple Bacon Fried Rice Hawaiian fried rice inside a pineapple half layered with grilled shrimp and scallops
Conundrum, White Blend, California

DESSERT

A choice of one

Lava Cake

Tiramisu

Wycliff Brut, Sparkling Wine, California

\$25 PER PERSON
WINE PAIRING | \$15 PER PERSON

not including tax and gratuity