



Dinner Menu

January 9th - February 6th

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

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 Chef's favorite

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

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

Blackened Swordfish Pineapple chutney, mashed potatoes, seasonal vegetables

J Vineyards, Pinot Gris, California

Herb Roasted Prime Rib 12oz. with garlic mashed potatoes, fresh seasonal vegetables

Gascon, Malbec, Mendoza, Argentina

SUPPLEMENTAL ENTRÉE

Seafood Collage Lobster tail, scallops, shrimp, fresh salmon, linguine, white wine sauce +7

La Crema, Chardonnay, Monterey

DESSERT

A choice of one

Lava Cake

Tiramisu

Wycliff Brut, Sparkling Wine, California

\$39 PER PERSON

WINE PAIRING | \$15 PER PERSON

not including tax and gratuity