



Three Course Dinner Menu

Choice of 1 Bottle of Wine:

RED WINE

Pinot Noir – Resplendent, Oregon
Cabernet – Bonanza, California
Merlot – Cascade Heights, Columbia Valley
Malbec – Alamos Seleccion, Mendoza

WHITE WINE

Rose – Minuty, Provence
Pinot Grigio – Maso Canali, Trentino
Chardonnay – Clos du Bois, California
Sauvignon Blanc – Wither Hills, Marlborough

First Course (Choice of One)

CRAB CAKE

Jumbo Lump Crab, Mixed Greens tossed in Sweet Chili Sauce,
Chipotle Aioli and Sweet Soy Sauces

SHRIMP TEMPURA

Sweet Chili Sauce, Sweet Soy Sauce, Chipotle Aioli

SQUASH HARVEST SALAD

Spinach and Baby Arugula, Crispy Prosciutto, Roasted Butternut Squash,
Pumpkin Seeds, Pickled Red Onion, Champagne Vinaigrette

Second Course (Choice of One)

ROASTED CHICKEN

Free Range French Cut Chicken Breast, Herb Butter,
Sautéed Garlic French Beans, Cherry Tomato Confit, Chicken Jus

*PRIME FILET MIGNON

9 oz Prime Filet Mignon, Duck Fat Fingerling Potatoes, Spinach Puree,
Sherry Mushroom Cream Sauce

GRILLED SALMON*

Grilled Atlantic Salmon, Vegetable Cous Cous, Salsa Verde, Cherry Tomato Vinegar

SHORT RIB PAPPARDELLE

Fresh Pappardelle Pasta, Braised Short Rib, Ricotta, Braising Sauce

FETTUCCHINI

Fresh Fettuccini Pasta, Porcini Mushrooms, Melted Parmesan Sauce, Shaved Black Truffle

Dessert

DESSERT TRIO

Profiteroles filled with Bavarian Cream, Brownie with Vanilla Ice Cream, and Fresh Berries with Whipped Cream



Before placing your order, please inform your server if any person in your party has a food allergy.

*Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.