



Dinner Menu

MARCH 22ND - 28TH

Starters

A choice of

Fried Calamari

Spicy marinara dipping sauce

Pinot Grigio - Ecco Domani, Delle Venezie, Italy

Spinach & Artichoke Dip

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

*Sauvignon Blanc - Francis Ford Coppola,
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

Grilled Shrimp & Scallops with Hawaiian Fried Rice

Bacon and pineapple fried rice, shrimp skewer, scallop skewer

Pinot Grigio - Cavit, Delle Venezie, Italy

Boneless Beef Short Ribs

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

Petite Sirah - Handcraft, California

Macadamia Nut Crusted Mahi Mahi

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

Chardonnay - Kendall Jackson Vintners 'Reserve', California

Chicken with Artichokes and Sun-dried Tomatoes

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

Pinot Noir - Francis Ford Coppola Votre Sante, Sonoma County, California

SUPPLEMENTAL DISH

Seafood Pasta

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

Chardonnay - La Crema, Monterey, California

Dessert

A choice of

Creamy Cheesecake

Whipped cream, raspberry drizzle

Buttermilk Cake

Vanilla ice cream, strawberry drizzle

California Champagne

\$40 PER PERSON

not including tax and gratuity

WINE PAIRING | \$10 PER PERSON