



Dinner Menu

Starters *A choice of*

Fried Calamari

Spicy marinara dipping sauce

Pinot Grigio - Ecco Domani, Delle Venezie Italy

New England Clam Chowder

Chardonnay - William Hill Winery, Central Coast, California

Spinach & Artichoke Dip

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

Sauvignon Blanc - Yellow Label Coppola Diamond Collection

Local Harvest Green Salad

Organic mixed greens, apples, candied walnuts, raspberry vinaigrette

Ferrari Carano Fume Blanc, Sonoma County

Entrées *A choice of*

Grilled Shrimp & Scallops with Hawaiian Fried Rice

Bacon and pineapple fried rice, shrimp skewer, scallop skewer

White Zinfandel - Beringer, California

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

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

Apple Crostata

Infused apples with cinnamon & nutmeg, vanilla ice cream, caramel drizzle

Sparkling Champagne

\$30 PER PERSON

not including tax and gratuity

WINE PAIRING | \$10 PER PERSON