



Dinner Menu

Appetizers *A choice of*

BABY KALE SALAD Fennel, watermelon radish, sunflower seeds, Parmesan and herb lemon vinaigrette | *Ecco Domani Pinot Grigio*

SPINACH & ARTICHOKE DIP Brie Mornay with artichokes and spinach topped with Grana Padana and baked. Served with warm tortilla chips | *Apothic Red Blend*

CALAMARI Breaded crispy calamari tossed in house sweet Thai chili sauce and served with spicy aioli | *Sokol Blosser 'Evolution' White Blend*

LOBSTER BISQUE | *William Hill Chardonnay*

Entrées *A choice of*

SKUNA BAY SALMON Pan seared, soy-ginger glazed skin-on served on wasabi mashed potato with tempura asparagus | *Kendall Jackson Vintner's Reserver Chardonnay*

AHI TUNA Togarashi seared ahi tuna served with sautéed edamame and black Thai fried rice topped with a sunny side up egg | *Coppola Yellow Label Diamond Collection Sauvignon Blanc*

DUROC PORK CHOP Grilled double cut pork chop served with sweet potato, vanilla bean mash, grilled asparagus and bourbon-apple sauce | *Carmel Road Pinot Noir*

UPGRADES

SEAFOOD LINGUINE Grilled lobster, sautéed shrimp, scallop and mussels served with linguine and tomato-basil, fennel broth +8 | *Santa Margherita Pinot Grigio*

1855 14OZ BONE-IN NEW YORK STRIP Grilled with house rub and served with roasted garlic mashed potato and sautéed local market vegetables +8 | *Murphy-Goode Cabernet Sauvignon*

Dessert *A choice of*

CHEESECAKE Deconstructed cheesecake served with graham cracker crumble, raspberry coulis and fresh berries

TIRAMISU Mascarpone and coffee, cocoa dipped lady fingers served with whipped cream and chocolate sauce

CRÈME BRÛLÉE Housemade traditional French custard caramelized with raw sugar served with fresh berries and confectioners' sugar
Sparkling Champagne

\$40 PER PERSON

WINE PAIRING | \$10 PER PERSON

not including tax and gratuity