



DINNER MENU

STARTER *A choice of*

Sesame Battered Green Beans Fresh, crisp Ohio green beans, in a light tempura batter with Thai chili aioli

Cavit Pinot Grigio

Loaded Tater Tots Tater Tots topped with cheddar cheese and bacon, served with sour cream

Francis Ford Coppola Votre Sante Pinot Noir

French Onion Soup

William Hill Chardonnay

Caesar Fresh crisp romaine with handmade croutons

Coppola Diamond Collection Yellow Label Sauvignon Blanc

SUPPLEMENTAL DISH

Bomber Shrimp Shrimp lightly fried with a crunchy coating, tossed with a sriracha chili sauce +4

Ecco Domani Pinot Grigio

ENTRÉES *A choice of*

Prime Rib Perfectly seasoned, slow roasted prime rib, au jus, Asiago cheese popover, au gratin potatoes

Murphy-Goode Cabernet

Honey Mustard Short Ribs Slow-roasted short ribs, served with fingerling potatoes and seasonal market vegetables

Apothic Winemaker's Red Blend

Pan Seared Salmon With artichokes and tomatoes topped with lemon and herb butter, risotto du jour

Kendall Jackson 'Vintner's Reserve' Chardonnay

SUPPLEMENTAL DISH

Filet Mignon Hand cut filet grilled to your preference +10

Black Label Coppola Diamond Collection Claret

Brown Butter Scallops and Crab Cakes Mini crab cakes topped with brown butter seared scallops, served with risotto and seasonal market vegetables +5

La Crema Chardonnay

DESSERTS *A choice of*

Blondie Vanilla and cheesecake brownie, vanilla ice cream, caramel drizzle

Upside-Down Apple Pie a la mode Vanilla ice cream

Sparkling Champagne

\$35 PER PERSON

not including tax and gratuity

WINE PAIRING | \$10 PER PERSON