



# Dinner Menu

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## Appetizers

**Chicken Noodle Soup**



**Arcadian Mix Greens**

*Candied Walnuts, Red Onions, Dried Cranberries, Feta Cheese, White Balsamic Vinaigrette*

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## Entrées

**Braised Lamb Shank\***

*Whipped Butternut Squash, Roasted Root Vegetables, Red Wine Demi Glace*



**Honey Garlic Glazed Chicken Breast**

*Rice Pilaf, Roasted Asparagus, Honey Garlic Glaze*



**Pan Seared Crab Cakes**

*Warm Orzo Salad, Lemon Butter Sauce, Lemon Wedge*

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## Desserts

**New York Style Cheesecake with Sour Cherry Compote**




**Pecan Bourbon Pie**



**Assorted Ice Cream**

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



# *Wine by the Glass*

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## **Reds**

### **House Wines**

*Cabernet Sauvignon, Pinot Noir, Merlot, Zinfandel*

### **Four Vines 2020, Zinfandel - Lodi, CA**

*Aromas of wild berry flavors and a dusting of spice and zesty pepper.*

### **Robert Mondavi, 2021 Cabernet Sauvignon, California**

*Aromas of red berry & spice with hints of cherry, blueberry & vanilla*

### **J. Lohr, 2020 Pinot Noir, Monterey County, CA**

*Strawberry & sage with dried cherry*

### **Lindeman's, 2022 Merlot - Red Cliffs, Victoria, Australia**

*Spice, vanilla & chocolate notes meld with red berry flavors.*

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## **Whites**

### **House Wines**

*Chardonnay, Sauvignon Blanc, Pinot Grigio, Riesling*

### **Chateau st Michelle 2022 Riesling, Manteca, CA**

*Tart apple & peach notes*

### **Vigneti Del Sol, 2022 Pinot Grigio, Italy**

*A balance of fruit and acidity, with notes of almonds*

### **Rutherford Ranch, 2019 Chardonnay, Napa Valley, CA**

*Bright apple, citrus & pear aromas. Vanilla & spice flavors*

### **J. Lohr, 2022 Sauvignon Blanc, San Jose, CA**

*Tropical fruit flavors, green apple & sweet herbs*