



Dinner Menu

Appetizers

Tomato Basil Soup



Mixed Green Salad

*Spinach, Kale, Frissee Blend, Cucumbers, Carrots,
Crumbled Goat Cheese, Candied Pecans, Roasted Tomato Vinaigrette*

Entrées

Roasted Duck Leg

*Sweet Potato Risotto, Sautéed Spinach,
Orange Cranberry Grande Marnier Sauce*



Herb Roasted Prime Rib*

*Parmesan and Chive Mashed Potatoes,
Sautéed Green Beans, Au Jus, Horseradish Cream*



Blue Crab Stuffed Shrimp

*Parmesan-Chive Mashed Potatoes, Broccolini,
Roasted Garlic Lemon Butter Sauce*

Desserts

Chocolate Iced Banana Cake



Whiskey Caramel Bread Pudding



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

Reds

House Wines

Cabernet Sauvignon, Pinot Noir, Merlot, Zinfandel

Boneshaker 2021, Zinfandel - Manteca, CA

Flavors of Plum, boysenberry, dark chocolate.

Robert Mondavi, 2021 Cabernet Sauvignon, California

Aromas of dark cherry & currants with hints of vanilla & oak

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

Strawberry and sage with dried cherry

Lindeman's, 2020 Merlot - Victoria, Australia

Ripe plum, rich cocoa & blueberry with hints of chocolate & vanilla

Whites

House Wines

Chardonnay, Sauvignon Blanc, Pinot Grigio, Riesling

Chateau Ste Michelle 2022 Riesling, Colombia Valley, WA

Flavors of white peach, apricot, pear and zesty grapefruit.

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

Oyster Bay, 2022 Sauvignon Blanc, New Zealand

Tropical fruits and bright citrus notes, with a refreshingly zesty finish.