



Dinner Menu

Appetizers

Beef Barley Soup



Tomato Blue Cheese Salad

Red Onion, Fresh Basil, Roasted Garlic Vinaigrette, Lettuce Garnish

Entrées

Veal Picatta

Veal Cutlet, Pasta, Blistered Tomatoes, White Wine Lemon & Caper Butter Sauce



Roasted Crab Crusted Beef Tenderloin*

Asparagus, Classic Mashed Potato, Bearnaise Sauce



Seared Sea Scallops

Roasted Butternut Squash Risotto, Sautéed Spinach & Parmesan, Sun Dried Tomato Butter Sauce

Desserts

Tiramisu



Red Velvet Cake



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

Four Vines 2020, Zinfandel - Lodi, California

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

Robert Mondavi, 2021 Cabernet Sauvignon, California

Flavors of red berry, spice, cherry, blueberry, toasty oak, coffee & vanilla

Robert Mondavi, 2021 Pinot Noir, California

Aromas of red cherries, violets, & hints of sweet tobacco & vanilla bean

Lindemans, 2021 Merlot - Victoria, Australia

Notes of plum, blackberry & blackcurrant.

Whites

House Wines

Chardonnay, Sauvignon Blanc, Pinot Grigio, Riesling

Chateau Ste Michelle 2022 Riesling, Washington

Notes of steely lime, melon & green apple

Vigneti Del Sol, 2022 Pinot Grigio, Italy

A balance of fruit and acidity, with notes of almonds

Rutherford Ranch, 2019 Chardonnay, California

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

Oyster Bay, 2021 Sauvignon Blanc, New Zealand

Fruity aroma of peach, sweet tangerine & honey dew melon.