



# Dinner Menu

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## Appetizers

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### Butternut Squash Soup



### Caesar Salad

*Marinated Anchovies, Croutons, Shaved Parmesan, Diced Avocado,  
Caesar Dressing*

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## Entrées

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### Pot Roast

*Scalloped Potatoes, Sautéed Broccoli Rabe & Garlic,  
Bourbon Demi Glaze*



### Cider Maple Glazed Chicken Breast

*Wild Rice Pilaf, Roasted Baby Carrots*



### Cashew Crusted Halibut

*Butternut Prosciutto Hash, Sautéed Spinach,  
Sherry Cream Sauce*

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## Desserts

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### White Chocolate Kahlua Creme Brulee



### Lemon Meringue 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**

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### **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.*

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## **Whites**

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### **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.*