



Dinner Menu

Appetizers

Italian Wedding Soup



Crab Salad

*Mixed Greens, Cucumber, Red Onions, Carrot, Tomatoes,
Crumbled Bacon, Cream Lemon Dressing*

Entrées

Short Rib Pasta

Wild Mushroom Cream Sauce, Shaved Parmesan Cheese



Stuffed Pork Tenderloin*

*Apples, Craisins, Spinach & Candied Bacon,
Buttermilk Mashed Potatoes, Brandy Cream*



Fish Boil*

*Cod Fish, Mussels, Shrimp, Scallops, Fingerling Potatoes, Carrots,
Celery & Onions, Saffron Roasted Tomato Broth, Garlic Crostini*

Desserts

Angel Food Berry Trifle



Banana Cream Tartlet



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

Favors of Wild Berry, Zesty Pepper, Spice

Robert Mondavi 2021, Cabernet Sauvignon, California

Flavors of Red Berry, Spice, Cherry, Blueberry, Coffee, Vanilla

Robert Mondavi 2021, Pinot Noir, California

Flavors of Red Cherries, Violets, Vanilla Bean

Robert Mondavi, 2021, Merlot, California

Flavor of Ripe Cherry, Plum, Cranberry, Chocolate, Coffee

Whites

House Wines

Chardonnay, Sauvignon Blanc, Pinot Grigio, Riesling, Moscato

J.Lohr 2022, Riesling, California

Flavors of Apple & Pear, Meyer Lemon, Honeysuckle

Vigneti Del Sole, 2022, Pinot Grigio, Italy

Flavors of Fruits & Acidity, Notes of Almonds

Rutherford Ranch, 2019, Chardonnay, California

Flavors of Bright Apple, Citrus & Pear, Vanilla, Spice

Oyster Bay, 2021, Sauvignon Blanc, New Zealand

Flavors of Peach, Sweet Tangerine, Honey Dew Melon