

Dinner Menu

Appetizers

French Onion Soup



Grilled Balsamic Portobello Mushroom Salad

*Spinach, Tomatoes, Shaved Carrots, Crumbled Goat Cheese,
Bacon Vinaigrette*

Entrées

Surf & Turf*

*Shrimp & Crab Stuffed Lobster Tail, Beef Tenderloin, Baked Potato,
Lemon Zest Asparagus, Drawn Butter*



Beef Tenderloin*

Baked Potato, Lemon Zest Asparagus, Au Poivre Sauce



Garlic Parmesan Crusted Cod Fish*

Garlic Butter Sauce, Herb Roasted Potatoes, Sautéed Carrots

Desserts

Blueberry White Chocolate Cheesecake




Triple Chocolate Cheesecake



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

J.Lohr, 2022, Sauvignon Blanc, California

Flavors of Green Apple, Tropical Fruits, Sweet Herbs