

3 course  
meal



\$44 per  
person

## APPETIZER

### PROSCUITTO FLATBREAD

fig jam, brie, caramelized shallots,  
fresh arugula and balsamic  
reduction

### ARUGULA PEAR SALAD

fresh pear, dried apricot, caramelized onions,  
candied walnuts and bleu cheese crumbles,  
tossed in housemade lemon vinaigrette

## ENTRÉE

### SALMON

pan seared salmon over parmesan risotto  
and grilled asparagus, topped with  
lemon beurre blanc

### \*QUEEN CUT PRIME RIB

10oz cut, served with au jus, creamy  
horseradish, baked potato and  
butter

## DESSERT

### TRIPLE LAYER CHOCOLATE CAKE

with chocolate drizzle

### NEW YORK STYE CHEESECAKE

with a berry coulis

## WHITE WINE

Moscato by La Perlina	9   29	<i>piedmont, italy</i>
Prosecco by Ruffino	12   39	<i>prosecco, italy</i>
Riesling by KungFu Girl	11   36	<i>columbia valley, washington</i>
Pinot Grigio by La Fiera	9   29	<i>abruzzo, italy</i>
Pinot Grigio by La Crema	13   42	<i>sonoma, california</i>
Sauvignon Blanc by Oyster Bay	10   32	<i>marlborough, new zealand</i>
Chardonnay by Robert Mondavi	9   29	<i>napa, california</i>
Chardonnay by Kendall-Jackson Reserve	11   36	<i>santa rosa, ca</i>

## ROSÈ WINE

Rosè by Pink Flamingo	10   32	<i>languedoc, france</i>
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## RED WINE

Pinot Noir by Nielson	13   42	<i>santa barbara, california</i>
Pinot Noir by Meiomi	16   49	<i>central coast, california</i>
Malbec by Uno	12   39	<i>mendoza, argentina</i>
Red Blend by Unshackled	16   49	<i>napa, california</i>
Merlot by Murphy-Goode	10   32	<i>sonoma, california</i>
Cabernet by Robert Mondavi	9   29	<i>napa, california</i>
Cabernet by Justin	18   51	<i>paso robles, california</i>
Zinfandel by 4 Vines	9   38	<i>lodi, california</i>

## FEATURED WINE 7 | 25

*\*Notice: consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness*