

**Dinner Menu**  
July 13th – July 26th

**Starter**

*A choice of*

**BABY KALE & QUINOA** Fennel Radish, Sunflower Seeds, Parmesan, Lemon Vinaigrette  
*Ecco Domani Pinot Grigio*

**SPINACH & ARTICHOKE DIP** Parmesan, Monterey Jack, Pita Bread  
*Ferrari Carano Fume Blanc*

**CALAMARI FRITTO** Pasilla Chiles, Red Onion, Sriracha Aioli  
*Sokol Blosser 'Evolution' White Blend*

**CASTAWAY CHEF'S SOUP OF THE DAY**  
*William Hill Chardonnay*

**Entrée**

*A choice of*

**SKUNA BAY SALMON** Soy Ginger Glaze, Wasabi Rice, Pea Shoot Salad  
*Kendall Jackson Vintner's Reserve Chardonnay*

**GRILLED MAHI-MAHI** Cilantro-Lime Butter, Quinoa Pilaf, Seasonal Vegetables  
*Coppola Yellow Label Diamond Collection Sauvignon Blanc*

**JAMAICAN SPICED JIDORI CHICKEN** Jasmine Rice, Caribbean Cole Slaw  
*Carmel Road Pinot Noir*

**HAWAIIAN BBQ SPARE RIBS** Jasmine Rice, Sweet Maui Onions, Baby Bok Choy  
*Apothic Wines Red Blend*

**SUPPLEMENTAL DISH**

**SEAFOOD PASTA** Grilled Lobster Tail, Scallops, Jumbo Shrimp,  
Fresh Fish, Lobster-Shrimp Sauce, Roasted Tomato +10  
*Santa Margherita Pinot Grigio*

**SPICED NEW YORK STRIP STEAK** Garlic Butter,  
Crushed Potatoes, Sautéed Seasonal Vegetables +10  
*Murphy-Goode Cabernet Sauvignon*

**Dessert**

*A choice of*

**TIRAMISU** Coffee Sponge Cake, Whipped Cream,  
Cocoa Powder, Chocolate Cigar, Coffee Caramel

**BUTTER CREAM CHEESECAKE** Salted Caramel,  
Raspberry Sauce, Chocolate, Ice Cream

*Sparkling Champagne*

**\$40 PER PERSON**  
**WINE PAIRING | \$10 PER PERSON**  
*Not including tax and gratuity*