



Dinner Menu

July 13th - July 26th

STARTER

A choice of

New England Clam Chowder

Kendall Jackson

Vintner's Reserve Chardonnay

Fried Bacon Mac and Cheese Balls

with Devil's sauce

Lock & Key Meritage

Ahi Tuna Poke on crispy rice

Ecco Domani Pinot Grigio

Strawberry Arugula Salad with lemon
vinaigrette and crushed pistachio

Sokol Blosser

'Evolution' White Blend

SECOND COURSE

A choice of

Cedar Plank Salmon with citrus chile glaze, roasted red potatoes, fire beans and lemon

Yellow Label Coppola Diamond Collection Sauvignon Blanc

Famous Fish & Chips with tartar sauce, lemon, malt vinegar, and Parmesan fries

William Hill Chardonnay

Rosemary Roasted Chicken free range airline breast,
roasted red potatoes, baby carrots, rosemary and chicken jus

Francis Ford Coppola Votre Sante Pinot Noir

SUPPLEMENTAL DISH

Brown Butter Scallops dry packed diver scallops,
sweet potato and carrot puree, with pea shoots +10

La Crema Chardonnay

12oz Roasted Prime Rib with whipped potatoes, au jus,
creamy horseradish, and fresh seasonal vegetables +10

Raymond Sommelier Cabernet Sauvignon

DESSERT

A choice of

Mascarpone Toffee Bar with chocolate ganache,
vanilla cookie, English coffee, vanilla ice cream

Chocolate Cookie Ice Cream Sandwich

Chilled Baked Apple with black cherry sauce and mint

Sparkling Champagne

\$30 PER PERSON

not including tax and gratuity

WINE PAIRING | \$10 PER PERSON

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Limited time only. Not offered during brunch or for special events. Management reserves all rights. Cannot be combined with any other offers.