



## Dinner Menu

July 13th – July 26th

### Starters

*A choice of*

#### Fried Calamari

Spicy marinara dipping sauce  
*Pinot Grigio - Ecco Domani, Delle Venezie, Italy*

#### Spinach & Artichoke Dip

Spinach, artichokes, sour cream, pepper jack cheese,  
Parmesan, homemade tortilla chips  
*Sauvignon Blanc - Francis Ford Coppola,  
Sonoma County, California*

#### New England Clam Chowder

*Chardonnay - William Hill Winery,  
Central Coast, California*

#### Local Harvest Green Salad

Organic mixed greens, apples,  
candied walnuts, raspberry vinaigrette  
*Fume Blanc - Ferrari Carano,  
Sonoma County, California*

### Entrées

*A choice of*

#### Grilled Shrimp & Scallops with Pineapple Bacon Fried Rice

Bacon and pineapple fried rice, shrimp skewer, scallop skewer  
*Pinot Grigio - Cavit, Delle Venezie, Italy*

#### Boneless Beef Short Ribs

Sweated julienne carrots and mushrooms,  
garlic mashed potatoes, seasonal vegetables  
*Petite Sirah - Handcraft, California*

#### Macadamia Nut Crusted Mahi Mahi

Beurre blanc, mango papaya relish, rice pilaf, seasonal vegetables  
*Chardonnay - Kendall Jackson Vintners 'Reserve', California*

#### Chicken with Artichokes and Sun-dried Tomatoes

Mushrooms, seasonal vegetables, garlic mashed potatoes, creamy garlic butter  
*Pinot Noir - Francis Ford Coppola Votre Sante, Sonoma County, California*

### SUPPLEMENTAL DISH

#### Seafood Collage

Half lobster tail, scallops, shrimp, salmon, white wine sauce, linguine +10  
*Chardonnay - La Crema, Monterey, California*

### Dessert

*A choice of*

#### Buttermilk Cake

Vanilla ice cream, strawberry drizzle

#### Pineapple Ono Cake

Whipped cream, rum pineapple sauce  
*Sparkling Wine - Wycliff Brut, California*

**\$40 PER PERSON**

not including tax and gratuity

**WINE PAIRING | \$10 PER PERSON**