

JANUARY 13, 2018
SUNDAY 3 COURSE PRIX FIXE \$22.95 5-9 PM

*optional wine pairing \$12 (Subject to Availability)
No Modifications or Substitutions

CHOICE OF STARTER

SOUTHWESTERN SALAD

chopped romaine lettuce, feta, corn, salsa fresca, tortilla strips, ranch

CREAM OF SPINACH SOUP

onion, garlic, cream

CHOICE OF ENTREE

GRILLED NEW YORK STEAK

roasted fingerling potato, sauteed vegetables, demi-glace

PAN SEARED MAHI MAHI

white rice, baby bok choy, thai curry sauce

DESSERT

BREAD PUDDING

chocolate ice cream, fresh strawberry, whipped cream, caramel

**JOIN OUR WINE CLUB AND SAVE 15%
ON ALL RETAIL WINES TO GO!**

PAIRING FLIGHT \$12

Domaine Anderson Chardonnay Anderson Valley, California 2014

peach, lemon meringue, green apple

Gl. \$15 Btl. \$33.00

Domaine Petroni Corse Corsica, France 2016

black cherry, blackberry, spice

Gl. \$8 Btl. \$15.99

Grahams Six Grapes Reserve Port

dark chocolate, plum, black currant

Gl. \$6 Btl. \$17.64