

**JANUARY 27, 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**

**HOUSE SALAD**

mixed greens, marinated tomato, black olives, Parmesan, basil vinaigrette

**CREAM OF ARTICHOKE SOUP**

onion, garlic, artichoke heart, coconut cream

**CHOICE OF ENTREE**

**GRILLED TRI-TIP**

bbq baked beans, parsnip puree, grilled squash

**PAN ROASTED RED SNAPPER**

garlic mashed potato, sauteed green beans, fig and port sauce

**DESSERT**

**CHOCOLATE TORTE**

brandy spiked blueberry coulis, fresh berries

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

**PAIRING FLIGHT \$12**

Cape Metelle Sauvignon Blanc/Semillon, Margaret River, Australia, 2017  
herb, lemon, tropical fruit

Gl. \$6 Btl. \$11.99

Robert Biale Party Line Zinfandel, North Coast, California 2017  
dusty strawberry, red licorice, black cherry

Gl. \$12 Btl. \$24.99

Lustau San Emilio Pedro Ximénez Sherry, Jerez, Spain  
raisin pudding, molasses, spice

Gl. \$7 Btl. \$27.99