

**SEPTEMBER 22, 2019**  
**SUNDAY 3 COURSE PRIX FIXE \$22.95 5-9 PM**

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

**CHOICE OF STARTER**

**CREAM OF ARTICHOKE**

Artichoke, garlic, onion, cream

**HOUSE SALAD**

Field greens, marinated tomatoes, black olives, Parmesan cheese, basil vinaigrette

**CHOICE OF ENTREE**

**BRAISED BEEF SHORT RIBS**

Garlic mashed potatoes, seasonal vegetables, demi glaze

**SHRIMP SCAMPI**

Linguini, mushrooms, tomatoes, cognac garlic butter, Parmesan cheese

**DESSERT**

**CHOCOLATE TORTE**

Vanilla gelato, caramel sauce

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

**PAIRING FLIGHT \$12**

Chateau Saint Martin de la Garrigue Picpoul de Pinet, Languedoc, France 2017  
mineral, white flower, citrus

Gl. \$8 Btl. \$16.99

Birichino Mourvedre, Contra Costa 2017

lavender, blackberry, bay laurel

Gl. \$13 Btl. \$26.99

Ramos Pinto Quinta Ervamoira 10 Year Tawny Port, Douro, Portugal

black fruit, walnut, chocolate

GL. \$9 Btl. \$35.99

**UPGRADE YOUR DESSERT WINE TO GRAHAMS 20YR TAWNY FOR \$5!**  
**POURED TABLESIDE FROM OUR 4.5 LITER BOTTLE.**