

MARCH 15TH, 2020
SUNDAY 3 COURSE PRIX FIXE \$24.95 5-9 PM

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

CHOICE OF STARTER

LENTIL WITH BACON SOUP

onions, carrots, garlic

PESTO QUINOA WITH ARUGULA

cherry tomatoes, onions, toasted pepitas

CHOICE OF ENTREE

GRILLED FLAT IRON STEAK

roasted fingerling potatoes, steamed seasonal vegetables, chimichurri sauce

SHRIMP LINGUINI

spinach, tomatoes, alfredo sauce, parmesan cheese

DESSERT

CHOCOLATE MOUSSE

homemade whipped cream, fresh strawberries

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

PAIRING FLIGHT \$12

Brigaldara Soave, Verona, Italy 2018

crisp, chamomile, peach, citrus

GL \$7 Btl \$13.99

Jubilado Cellars Leaf Angel, Paso Robles, California 2012

blueberry jam, vanilla

GL \$11 Btl \$20.99

Penfolds Club Tawny Port, Barossa, Australia

cocoa, raisin, spice

Gl. \$6 Btl. \$14.99