

Holiday Menu 2017

..... FOR STARTERS

- Start your evening off right with a glass of Canella Prosecco or a bottle of Perrier-Jouët -

- Fried Calamari | 16
- Lump Crab Cakes | 19
- Beer Battered Coconut Shrimp | 11
- Blackened Sea Scallops | 17
- Mediterranean Style Calamari | 19
- Fried Brussel Sprouts | 14
- Mussels Scampi | 18
- Colossal Crab Cocktail | 23
- Jumbo Shrimp Cocktail | 19

..... ENTRÉES

Grilled Salmon

With a green onion, asparagus, radish slaw | 25
Recommended Wine Pairing: a glass of La Crema Pinot Noir, Monterey

35 Day Dry Aged Ribeye 16oz

Served with tomato, red onion, and arugula | 48
*Recommended Wine Pairing: a glass of Joel Gott 815 Cabernet
or a bottle of Jackson Estates Alexander Valley Cabernet*

Seafood Risotto

Sautéed lobster shrimp, and scallops in a parmesan mushroom risotto | 29
Recommended Wine Pairing: a glass of Kendall-Jackson Chardonnay

Balsamic Roasted Filet Mignon

Topped with lobster poached in butter with roasted garlic cloves
served with whipped red bliss potatoes | 6oz 36 · 10oz 52
Recommended Wine Pairing: a glass of Bodega Norton "Reserva" Malbec, Argentina

Pan Roasted Chilean Sea Bass

Finished with a Grand Marnier citrus glaze accompanied
by whipped potatoes and fresh steamed vegetables | 36
Recommended Wine Pairing: a glass of Martin Codax Albarino, Spain

Chicken Francaise

Egg battered boneless chicken breast with sautéed spinach
in a sherry lemon butter sauce over angel hair pasta | 23
Recommended Wine Pairing: a glass of William Hill

Baked Stuffed Shrimp

Served with whipped potatoes and fresh steamed vegetables | 32
*Recommended Wine Pairing: a glass of Marin Codax Albarino
or Kendall-Jackson Chardonnay*